

Court of Common Pleas of Philadelphia County  
Trial Division**Civil Cover Sheet**

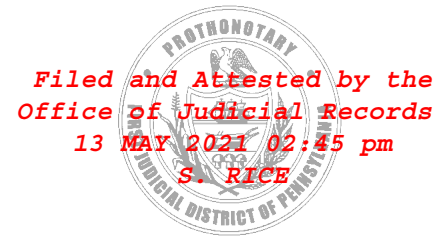
For Prothonotary Use Only (Docket Number)

**MAY 2021****001206**

E-Filing Number: 2105024768

PLAINTIFF'S NAME MICHAEL STOSIC		DEFENDANT'S NAME CITY OF PHILADELPHIA - DEPARTMENT OF PUBLIC HEALTH	
PLAINTIFF'S ADDRESS 236 MARKET PHILADELPHIA, PA 19106 PHILADELPHIA PHILADELPHIA PA 19106		DEFENDANT'S ADDRESS 321 UNIVERSITY AVENUE PHILADELPHIA PA 19104	
PLAINTIFF'S NAME		DEFENDANT'S NAME TERRANCE CARTER	
PLAINTIFF'S ADDRESS		DEFENDANT'S ADDRESS 321 UNIVERSITY AVENUE PHILADELPHIA PA 19104	
PLAINTIFF'S NAME		DEFENDANT'S NAME JOSEPH MELLON	
PLAINTIFF'S ADDRESS		DEFENDANT'S ADDRESS 321 UNIVERSITY AVENUE PHILADELPHIA PA 19104	
TOTAL NUMBER OF PLAINTIFFS 1	TOTAL NUMBER OF DEFENDANTS 3	COMMENCEMENT OF ACTION <input checked="" type="checkbox"/> Complaint <input type="checkbox"/> Petition Action <input type="checkbox"/> Notice of Appeal <input type="checkbox"/> Writ of Summons <input type="checkbox"/> Transfer From Other Jurisdictions	
AMOUNT IN CONTROVERSY <input type="checkbox"/> \$50,000.00 or less <input checked="" type="checkbox"/> More than \$50,000.00	COURT PROGRAMS <input type="checkbox"/> Arbitration <input type="checkbox"/> Mass Tort <input type="checkbox"/> Commerce <input type="checkbox"/> Settlement <input type="checkbox"/> Jury <input type="checkbox"/> Savings Action <input type="checkbox"/> Minor Court Appeal <input type="checkbox"/> Minors <input checked="" type="checkbox"/> Non-Jury <input type="checkbox"/> Petition <input type="checkbox"/> Statutory Appeals <input type="checkbox"/> W/D/Survival <input type="checkbox"/> Other: _____		
CASE TYPE AND CODE 1D - INSURANCE, DECLARATORY JUDGMNT			
STATUTORY BASIS FOR CAUSE OF ACTION			
RELATED PENDING CASES (LIST BY CASE CAPTION AND DOCKET NUMBER)		IS CASE SUBJECT TO COORDINATION ORDER? YES    NO	
		<b>FILED PRO PROTHY</b> <b>MAY 13 2021</b> <b>S. RICE</b>	
TO THE PROTHONOTARY: Kindly enter my appearance on behalf of Plaintiff/Petitioner/Appellant: <u>MICHAEL STOSIC</u> Papers may be served at the address set forth below.			
NAME OF PLAINTIFF'S/PETITIONER'S/APPELLANT'S ATTORNEY MICHAEL E. STOSIC		ADDRESS 236 MARKET STE 3 PHILADELPHIA PA 19106	
PHONE NUMBER (267) 285-6303	FAX NUMBER none entered		
SUPREME COURT IDENTIFICATION NO. 90763		E-MAIL ADDRESS sto@stosbar.com	
SIGNATURE OF FILING ATTORNEY OR PARTY MICHAEL STOSIC		DATE SUBMITTED Thursday, May 13, 2021, 02:45 pm	

MICHAEL E STOSIC, PRO SE  
236 MARKET STREET  
PHILADELPHIA, PA 19106  
PHONE: 267-285-6303



MICHAEL E STOSIC  
236 Market Street  
Philadelphia, Pa 19106  
V  
City of Philadelphia  
Department of Public Health  
Office of Food Protection  
321 S University Ave, Philadelphia, PA 19104  
Terrance Carter  
And  
Joseph Mellon

COURT OF COMMON  
PLEAS OF PHILADELPHIA COUNTY  
CIVIL DIVISION CITY OF PHILADELPHIA

JURY DEMAND

**NOTICE TO DEFEND**

You have been sued in Court. If you wish to defend against the claims set forth in the following pages, you must take action within twenty (20) days after this Complaint and Notice are served, by entering a written appearance personally or by attorney and filing in writing with the Court your defenses or objections to the claims set forth against you. You are warned that if you fail to do so the case may proceed without you and a judgment may be entered against you by the Court without further notice for any money claimed in the Complaint or for any other claim or relief requested by the plaintiff. You may lose money or property or other rights important to you.

YOU SHOULD TAKE THIS PAPER TO YOUR LAWYER AT ONCE. IF YOU DO NOT HAVE A LAWYER OR CANNOT AFFORD ONE, GO TO OR TELEPHONE THE OFFICE SET FORTH BELOW TO FIND OUT WHERE YOU CAN GET LEGAL HELP.

Philadelphia Bar Association  
Lawyer Referral and Information Service  
1101 Market Street, 11th Floor  
Philadelphia, Pennsylvania 19107-2911  
Telephone: (215) 238-6333

**AVISO**

Lo(a) han demandado a usted en la corte. Si usted quiere defenderse de estas demandas expuestas en las paginas siguientes, usted tiene veinte (20) dias de plazo al partir de la fecha de la demanda y la notificacion. Hare falta asentar una comparecencia escrita o en persona o con un abogado y entregar a la corte en forma escrita sus defensas o sus objeciones a las demandas en contra de su persona. Sea avisado que si usted no se defiende, la corte tomara medidas y puede continuar la demanda en contra suya sin previo aviso o notificacion. Ademas, la corte puede decidir a favor del demandante y requiere que usted cumpla con todas las provisiones de esta demanda. Usted puede perder dinero o sus propiedades u otros derechos importantes para usted.

LLEVE ESTA. DEMANDA A UN ABOGADO  
INMEDIATAMENTE. SI NO TIENE ABOGADO O  
SI NO TIENE EL DINERO SUFICIENTEMENTE DE  
PAGAR TAL SERVICIO, VAYA EN PERSONA O  
LLAME POR TELEFONO A LA OFICINA CUYA  
DIRECCION SE ENCUENTRA ESCRITA ABAJO  
PARA AVERIGUAR DONDE SE PUEDE  
CONSEGUIR ASISTENCIA LEGAL.

Asociacion de Licenciados de Filadelfia  
Servicio de Referencia E Information Legal  
1101 Market Street, 11th Floor  
Philadelphia, Pennsylvania 19107-2911  
Telefono: (215) 238-6333

MICHAEL E STOSIC, PRO SE  
236 MARKET STREET  
PHILADELPHIA, PA 19106  
PHONE: 267-285-6303

<p>MICHAEL E STOSIC 236 Market Street Philadelphia, Pa 19106</p> <p>V</p> <p>City of Philadelphia Department of Public Health Office of Food Protection 321 S University Ave Philadelphia, PA 19104</p> <p>Terrance Carter</p> <p>And</p> <p>Joseph Mellon</p>	<p>COURT OF COMMON PLEAS OF PHILADELPHIA COUNTY CIVIL DIVISION CITY OF PHILADELPHIA</p> <p>JURY DEMAND</p>
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**COMPLAINT – CIVIL ACTION**

## **NATURE OF ACTION**

This is an action for declaratory and equitable relief arising from the City of Philadelphia's imposition of an illegal tax on plaintiff.

## **PARTIES**

1. Petitioner, MICHAEL STOSIC (herein after, Michael Stosic) is a business owner located at 236 Market Street, Philadelphia, Pa 19106, who at all times relevant hereto, owns and operates a valid Pennsylvania liquor license 98359 and has all applicable license that were request by the City and approval from the health Department as it relates to 240 Market Street. Philadelphia, Pa 19106.
2. Defendant, City of Philadelphia (hereafter "City"), through its City of Philadelphia Department of Public Health, Office of Food Protection, 321 S University Ave Philadelphia, PA 19104 is a municipal entity with principal offices located at the Municipal Services Building, 321 S University Ave, Philadelphia, PA 19104

## **FACTS/HISTORY**

3. Mr. Stosic operates Stoish, Inc under the name of Old City Beer Garden.
4. The relevant Articles of Incorporation are private but can be shown upon request.
5. On May 6, 2021, The Department of Health stood in front of Stoish, Inc d/b/a Old City Beer Garden.
6. The Health inspector related to this matter is Mr. Terrance Carter
7. Mr. Carter did not issue a report of a violation but instead held a serious of long phone calls and then angrily indicated that "YOU ARE GOING TO VOLUTAIRLY CLOSE."
8. Mr. Stosic indicated that it would an absurd scenario to voluntarily close on a summer weekend in May.
9. Mr. Stosic indicated that if you issued a report indicating relevant violations finding the Beer Garden as a danger to public health then he would be willing to close.

10. Mr. Carter reiterated “YOU’RE GOING TO VOLUTAIRLY CLOSE.”
11. Mr. Stosic again indicated that once you issue a report indicating the legal standard of a danger to the public health then he will then make consideration as to whether the closure will be voluntary.
12. Mr. Carter did not issue a report, and to date, a report has not been issued for Old City Beer Garden.
13. On May 7, 2021, Mr. Carter again Stoish, Inc d/b/a Old City Beer Garden with a Closure sign in hand.
14. Mr. Carter indicated that he was closing Stoish, Inc d/b/a Old City Beer Garden.
15. Mr. Stosic stated that his power to close is based on a report that indicates violations indicating that the Stoish, Inc d/b/a Old City Beer Garden ( known as “OCBG”) is based on the legal standard of a danger to the public health.
16. Mr. Carter then stood outside for over two hours constantly talking on the phone
17. Mr. Carter, at no point, inspected the premises and/or found a single violation.
18. Carter just called the police and signed the closure placard based on a violation of Title 6 Chapter 300.
19. Exhibit A the report that was ultimately issued
20. Mr. Carter, for the first time, indicated a violation. WITHOUT EVER WALKING INTO THE BEER GARDEN.
21. Mr. Stosic is in the process of getting cameras from 711, CVS and Sto's.
22. It will show that Mr. Carter never walked into the beer garden on May 7, 2021.
23. At some point Mr., Carter, without entering the premises, issued two violations.
24. The violations are baseless.
25. PREVENTING CONTAMINATION FROM THE PREMISES § 46.321

*46.321. Food storage. a) General storage requirements. Except as specified in subsections (b) and (c) food shall be protected from contamination by storing as follows: 1) in a clean, dry location. 2) where it is not exposed to splash, dust or other contamination. 3) at least 15 cm (6 inches) above the floor. b) Exception for food stored on case lot handling equipment. Food in packages and working containers may be stored less than 15 cm (6 inches) above the floor on case lot*

*handling equipment as specified in § 46. 595 (relating to case lot handling equipment: moveability).*

26. The issue is that the only things stored in the beer garden is BEER.

27. The exception for 46.321 states “for particular food containers. Pressurized beverage containers, cased food in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture.”

28. The only items stored in the beer garden are beer.

29. The other issue is the water. 46.102.

30. Exhibit B is a picture that evidences the temperature of the running water.

31. Mr. Carter should have had the courtesy to enter OCBG and just test the temperature instead of making assumptions and ceasing operation of the beer garden.

32. It would perjury on the part of Mr. Carter if he testified that he walked into the beer garden.

33. Mr. Stosic asked prior to shut down that a report be issued so that he can create a legal and factual argument to this court so as to allow a defense against the cease operations order.

34. The Department of Health came out again on May 11<sup>th</sup>.

35. They inspected Old City Beer Garden and found no violations but refused to let it

open based on a premise that the commissary Sto's did not pass health Code.

36. Exhibit A is the report. It fails to establish a danger to public health

37. Further, a list of Health Reports will show significantly higher violations and the establishment was allowed to stay open.

38. The ability to earn a living is a CONSTITUTIONAL RIGHT. It is not a privilege.

39. There is nothing more arbitrary than Terrance Carter walking into a place with an intent to keep the place closed.

### **THE DEPARTMENT OF HEALTH VIOLATED PETITIONERS RIGHT TO DUE PROCESS**

40. The Cease Order failed to establish the existence of a danger to the public health so as to require a closure.

41. In fact, the Cease Order was not signed by any fair and impartial tribunal. Rather, it was signed only by Mr. Carter without the issuance of a report despite the repeated requests of Mr. Stosic.

42. You are giving an individual unfettered power to make decisions that directly affect citizens 14<sup>th</sup> amendment constitutional rights to earn a living. This is a fact. He does not present an argument to a neutral party. He 100% decides based solely on how he feels and what he wants to do. This is not how the United States was set up.

43. To paraphrase *Zadvydas v. Davis*, citing *Plyler v. Doe*, 457 U.S. 202 (1982); and *Mathews v. Diaz*, 426 U.S. 67 (1976). Under the U.S. Constitution, unlawful or arbitrary detentions are considered violations of the right to due process

contained in the fifth and fourteenth amendments, which forbid the government from depriving any person of "life, liberty or property without due process of law." As the Supreme Court has stated, "freedom from imprisonment-from government custody, detention, or other forms of physical restraint-lies at the heart of the liberty that [the Due Process] Clause protects." The due process clause applies "to all `persons' within the United States," including aliens, whether their presence is lawful or not.

### **PETITIONERS HAVE SUFFERED IRREPARABLE HARM**

44. The Cease Order also forced Petitioners to terminate its events a cease all operations and have a giant white and red striped sign on the property.
45. This creates irreparable harm to the reputation of the operations of Stoish, Inc d/b/a Old City Beer Garden and Sto's Inc d/b/a Sto's
46. A Cease Operations by the Department of Health creates a significant drop in the inherent goodwill of a company.
47. A giant yellow
48. A reasonable person sees that that a food establishment was ceased by the Department of Health for cause and as a danger.
49. The only inference is that the place is somehow illegal and/or filthy and/or not operating in a manner that a person would want to visit.
50. The intense competition in the City of Philadelphia for the food dollar given the COVID issues.
51. The longer that OCBG and Sto's stays closed the further the establishments get removed from the public mind and damages the reputation of the bar.

52. There is a general inference that something significant must have happened so as to require a closure for at least four days.

**PETITIONERS HAVE NO ADEQUATE REMEDY AT LAW**

53. Our Pennsylvania courts have clearly established that holders of a business license have "a right or entitlement which triggers procedural rights under the [state and federal constitutions." See e.g. YowigJ. Lee Inc. v. Commonwealth of Pennsylvania, 504 Pa.367,375, 474 A.2d 266,270 (1983).

54. Based upon this clear principle, the Court may infer at 240 Market Street and the if a property right that also entitles it to due process protections wider our state and federal constitutions, including the procedural due process right not to have its property seized in the absence of adequate notice and an opportunity to appear and defend itself before a fair and impartial tribunal PRIOR TO the government's revocation of its property.

55. Further, a deference to the doctrine of unlawful pre-emption, Petitioners respectfully request this Court to vacate the Cease Order and allow the Petitioner to operate until this issue is adjudicated.

**THE DEPARTMENT OF HEALTH UNLAWFULLY COMMINGLED THE PROSECUTORIAL AND AJUDICATIVE FUNCTIONS**

56. By issuing the allegation against Sto's, and Stoish, Inc, the Department of Health was clearly attempting to prosecute Sto's for what he perceived to be a violation of Philadelphia law.

57. By issuing the Cease Order against Plaintiff is an adjudicated an allegation and imposing the MOST SEVERE form of punishment. This being the closing of the space and the related functions.

58. Our Philadelphia courts recently addressed this principal of "unlawful commingling" in
59. striking down a state statute that applied to Philadelphia liquor license owners - Act 39 of 2005 - as unconstitutional.
60. On May 15, 2006, a panel of the Philadelphia Court of Common Pleas determined that the provisions of Act 39 of 2005 violated the Philadelphia Licensees' right to due process under the Pennsylvania and United States Constitutions. In particular, the Court determined that Act 39 unconstitutionally commingled the prosecutorial and adjudicative functions, insofar as it empowered members of Philadelphia City Council to simultaneously fulfill both of these responsibilities. See Opinion, *USA Deli v. City of Philadelphia. October Term. 2005. No. 04677. Dych, Glazer. JJ., at 2. 5*
61. The Plaintiff has been denied a right to due process, under Article I, Sections 1, 9, and 11, 14 of the Pennsylvania Constitution and the Fourteenth Amendment of the United States Constitution
62. The Department of Health has failed to cite any specific danger under the Philadelphia statute or regulation that authorized to issue the Cease Order without first obtaining judicial approval; B) failed to cite or establish any exigent circumstances that warranted such immediate, drastic action without affording Plaintiffs any due process; and C) the operation of the catered events was inconsistent with or in violation of the language of any such Philadelphia statute or regulation.

**THE DEPARTMENT OF HEALTH HAS NO OBJECTIVE AND  
REASONABLY TAILORED STANDARD AS TO WHAT CONSTITUTES A  
“IMMINENT PUBLIC HAZARD”**

63. The concept of equal protection thus demands that uniform treatment be given to

similarly situated parties; *Commonwealth v. Kramer*, 474 Pa. 341, 378 A.2d 824 (1977); *Commonwealth v. Webster*, 462 Pa. 125, 337 A.2d 914 (1975). At 67-68

64. A quick purview of the reports attached as Exhibits from the same day of the cease operations and other random ones found.

65. You can now look at my Report attached as Exhibit C.

66. There is nothing in my report in comparison to the other 15 reports that is of any significance that would have require a Cease Operations

67. This is a completely arbitrary standard that has no real guidelines. A manger is not required on site who may have more in depth understanding.

68. What does “ an imminent public health significance” even mean?

69. There is not a signal case based on my search that defines that.

70. A possible definition was found in the food code

An Imminent health hazard –

- (i) A significant threat or danger to health that is considered to exist when there is evidence sufficient to show that a product, practice, circumstance or event creates a situation that requires immediate correction or cessation of operation to prevent injury or illness based on one or more of the following:
  - a) the number of potential injuries or illnesses.
  - b) the nature, severity and duration of the anticipated injury or illness

71. We should not downplay the word significant.

72. It is respectfully suggested was placed there intentionally so as to prevent the exact harm that is happening to me.

73. A few minor violations do not create a significant and imminent health hazard.

74. The ice machine was scrubbed with a pad for two hours after the first inspection.

75. This is a picture



76. Mr. Carter says there is mold on a report, so the entire city now thinks that Sto's has a moldy, pink sludge Ice Machine. This a damage to character.

77. Mr. Carter says that the 3-basin sink was not clean to touch

78. This is a picture.



79. I literally threw away the slicer because if I had to watch him inspect my slicer with a high-res flashlight for two minutes until he found a spec of dirt, I was going to lose my mind because, so I do not have a picture.

80. The mouse feces.

81. The prior report from 5/06 shows that we had no mice activity.

82. While the kitchen was closed, we did not suddenly get mice.

83. Mr. Carter found one old, dried mouse turd on top of a box trap and then cited me for mouse contamination.

84. However, Mr. Carter can issue a Cease Order based on these violations.

85. TO be clear, there was not a single violation involving any unsanitary conditions in the kitchen.

86. There was not a single violation involving dangerous food as I threw all my food away and am going to buy all fresh food on reopening.

87. There is nothing the report indicating that my cooling units were not up to temperature.

88. It only stated that I do not have a thermometer. We bought them but and someone would have showed him.

89. We were just waiting to reopen to set up the prep tables.

90. You can look at my report and then look at the other 15 reports and see how arbitrary this is and, further, there is not a single case that helps define imminent threat to public health.

### **COUNT ONE DECLARATORY JUDGMENT**

91. Plaintiff incorporates herein all paragraphs by reference paragraphs above, in their entirety.

92.

93. The standard as set forth for a cease and desist is the term "IMMINENT PUBLIC HAZARD"

94.

95. As fully explained above, the nature of this term is not fully defined by either case law or procedural standards so as to allow a fair and impartial and non-arbitrary standard.

96.

97. It respectfully requested that

98.

99. a) Clear and cognizable procedural standards be set forth to define the standards as to a Cease and Desist Order.

100.

101. b) A neutral and impartial administrative body be available for emergency hearings.

102. c) any and all other ruling as set forth by this Honorable Court.

#### **COUNT TWO**

#### **PROCEDURAL DUE PROCESS (42 U.S.C. §1983)**

#### **(City of Philadelphia – Department of Health)**

103. Plaintiff incorporates herein by reference each of the foregoing paragraphs in their entirety.

104. The actor in this matter is the City of Philadelphia, Department of Philadelphia.

105. The harm are violations of due process rights as alleged below

106. “[t]he Pennsylvania Constitution classifies the acquisition and possession of property as a fundamental right” implicating a strict scrutiny standard and assert that citing *R. v. Department of Public Welfare*, 535 Pa. 440, 636 A.2d 142, 149 (1994)” *Fouse v. Saratoga Partners, LP*, 204 A. 3d 1028 - Pa: Commonwealth Court 2019 at 1036

107. “, § 1. Unlike the Due Process Clause of the Fourteenth Amendment, our Supreme Court has acknowledged that reputation is protected under Article I,

Section 1 of the Pennsylvania Constitution. See *R. v. Department of Public Welfare*, . . . 636 A.2d 142, 149 ([Pa.] 1994) (discerning a fundamental right to reputation under the Pennsylvania Constitution).”

108. The ability to earn a living and the protection of your reputation is a CONSTITUTIONAL RIGHT. It is not a privilege.

109. There is nothing more arbitrary than Terrance Carter walking into a place with an intent to keep the place closed.

WHEREFORE, plaintiff asks the Court to grant judgment in its favor and against defendant, and to provide the following relief:

a) award general and compensatory damages, in excess of the compulsory arbitration limits of \$50,000.00 including any and all foreseeable and consequential economic damages.

b) Declare Terrence Carter improperly imposed a Cease and Desist Order on the Plaintiff's company;

f) award reasonable fees and costs and damages pursuant to 42 U.S.C. §1988 and/or other applicable statute.

### **COUNT THREE**

#### **PROCEDURAL DUE PROCESS (42 U.S.C. §1983)**

#### **(Michael E Stosic v Terrance Carter)**

110. Plaintiff incorporates herein by reference each of the foregoing paragraphs in their entirety.

111. The term “IMMINENT PUBLIC HAZARD” has no tangible procedures, definitions that are specifically catered to prevent constitutional harm.

112. There is not a neutral administrative body to review or oversee Terrence

Carter as to shutting down a business and depriving a right to property and reputation.

113. Defendant, Terrence Carter used this unfettered discretion to Cease and Desist the business of the Plaintiff .

114. Defendant, Terrence Carter acts were intentional, malicious, willful, wanton, obdurate, and in gross and reckless disregard of Plaintiffs Constitutional Rights.

115. Plaintiffs have suffered the harms alleged herein in the form of damage to reputation and income.

WHEREFORE, plaintiff asks the Court to grant judgment in its favor and against defendant, and to provide the following relief:

a) award general and compensatory damages, in excess of the compulsory arbitration limits of \$50,000.00 including any and all foreseeable and consequential economic damages.

b )Declare Terrence Carter improperly imposed a Cease and Desist Order on the Plaintiff's company;

f) award reasonable fees and costs and damages pursuant to 42 U.S.C. §1988 and/or other applicable statute.

**COUNT THREE**  
**PROCEDURAL DUE PROCESS (42 U.S.C. §1983)**  
**(Michael E Stosic v Joseph Mellon)**

116. Plaintiff incorporates herein by reference each of the foregoing paragraphs

in their entirety.

117. All of the actions taken by Defendant Mumme or those acting on behalf of Defendant Mumme and referred to herein, were done while acting under color or state of law and had the effect of depriving Plaintiffs of rights secured by the Constitution and laws of the United States and the Commonwealth of Pennsylvania,

118. The manager of Terrance Carter is Joseph Mellon

119. At all times relevant, Joseph Mellon was acting pursuant to a policy or custom of Philadelphia County and supervising Terrance Carter.

120. The management of Terrance Carter was in a negligent, gross and reckless and in disregard of Plaintiffs Constitutional Rights as more fully stated in the above paragraphs.

WHEREFORE, plaintiff asks the Court to grant judgment in its favor and against defendant, and to provide the following relief:

a) award general and compensatory damages, in excess of the compulsory arbitration limits of \$50,000.00 including all payments and assessments of the SWMS charge, and all foreseeable and consequential economic damages;

b )Joseph Mellon improperly managed Terrance Carter so as to allow a Cease and Desist Order on the Plaintiff's companies;

f) award reasonable fees and costs and damages pursuant to 42 U.S.C. §1988 and/or other applicable statute.

Respectfully Submitted,



Michael E Stosic



### **VERIFICATION**

I, Michael E Stosic, state that I am authorized to make this verification. I hereby verify that the statements made in the foregoing Complaint are true and correct to the best of my knowledge, information and belief. The undersigned understands that the statements therein are made subject to penalties of 18 Pa.C.S.A. Sec. 4904 relating to unsworn falsification to authorities

Respectfully Submitted,

A handwritten signature in black ink, appearing to be 'M. Stosic', written over a faint, circular official seal.

Michael E Stosic



## Food Facility Inspection Report

**Philadelphia Dept of Health/Office of Food Protection**  
**1900 N. 20th St.,**  
[www.phila.gov/health/foodprotection/foodsafetyreports.html](http://www.phila.gov/health/foodprotection/foodsafetyreports.html)

No. of Risk Factor/Intervention **0**  
 Violation **0**  
 No. of Repeat Risk Factor/Intervention Violations **0**  
 Date **05/07/2021**  
 Time **11:45 AM**

Number of Corrections **1**  
 Time Out **03:45 PM**

<b>Food Facility</b>	<b>Address</b>	<b>Telephone</b>	<b>Establishment Type</b>	<b>District</b>	<b>Sub</b>
Stosic, Michael/Old City Beer	240 MARKET ST TRLR 19132		Food Vendor: Special Event Permanent	6	1
Garden/Outdoor Food Establishment					

Licensee Sto's INC	Corporate Officer Michael Stosic		Purpose of Inspection Inspection	Inspection Type Inspection
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### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN=in compliance    OUT=not in compliance    N/O=not observed    N/A=not applicable    COS=corrected on-site during inspection    R=repeat violation

<p><b>Compliance Status</b> <span style="float: right;">COS R</span></p> <p>Demonstration of Knowledge</p> <p>1 <b>OUT</b> Certification by accredited program, compliance with Code, or correct responses <b>x</b></p> <p>Employee Health</p> <p>2 IN Management awareness; policy present</p> <p>3 IN Proper use of reporting; restriction &amp; exclusion</p> <p>Good Hygienic Practices</p> <p>4 IN Proper eating, tasting, drinking, or tobacco use</p> <p>5 IN No discharge from eyes, nose, and mouth</p> <p>Preventing Contamination by Hazards</p> <p>6 IN Hands clean &amp; properly washed</p> <p>7 IN No bare hand contact with RTE foods or approved alternate method properly followed</p> <p>8 <b>OUT</b> Adequate handwashing facilities supplied &amp; accessible</p> <p>Approved Source</p> <p>9 IN Food obtained from approved source</p> <p>10 IN Food received at proper temperature</p> <p>11 IN Food in good condition, safe, &amp; unadulterated</p> <p>12 IN Required records available: shellstock tags, parasite destruction</p> <p>Protection From Contamination</p> <p>13 IN Food separated &amp; protected</p> <p>14 IN Food-contact surfaces: cleaned &amp; sanitized</p> <p>15 IN Proper disposition of returned, previously served, reconditioned, &amp; unsafe food</p>	<p><b>Compliance Status</b> <span style="float: right;">COS R</span></p> <p>Potentially Hazardous Food Time/Temperature</p> <p>16 IN Proper cooking time &amp; temperature</p> <p>17 IN Proper reheating procedures for hot holding</p> <p>18 IN Proper cooling time &amp; temperature</p> <p>19 IN Proper hot holding temperature</p> <p>20 IN Proper cold holding temperature</p> <p>21 IN Proper date marking &amp; disposition</p> <p>22 IN Time as a public health control; procedures &amp; record</p> <p>Consumer Advisory</p> <p>23 IN Consumer advisory provided for raw or undercooked foods</p> <p>Highly Susceptible Population</p> <p>24 IN Pasteurized foods used; prohibited foods not offered</p> <p>Chemical</p> <p>25 IN Food additives: approved &amp; properly used</p> <p>26 IN Toxic substances properly identified, stored &amp; used</p> <p>Conformance with Approved Procedure</p> <p>27 IN Compliance with variance, specialized process, &amp; HACCP plan</p>
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Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

### GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

<p><b>Compliance Status</b> <span style="float: right;">COS R</span></p> <p>Safe Food and Water</p> <p>28 IN Pasteurized eggs used where required</p> <p>29 IN Water &amp; ice from approved source</p> <p>30 IN Variance obtained for specialized processing methods</p> <p>Food Temperature Control</p> <p>31 IN Proper cooling methods used; adequate equipment for temperature control</p> <p>32 IN Plant food properly cooked for hot holding</p> <p>33 IN Approved thawing methods used</p> <p>34 IN Thermometer provided &amp; accurate</p> <p>Food Identification</p> <p>35 IN Food properly labeled; original container</p> <p>Prevention of Food Contamination</p> <p>36 IN Insects, rodents &amp; animals not present; no unauthorized persons</p> <p>37 <b>OUT</b> Contamination prevented during food preparation, storage &amp; display</p> <p>38 IN Personal cleanliness</p> <p>39 IN Wiping cloths: properly used &amp; stored</p> <p>40 IN Washing fruit &amp; vegetables</p>	<p><b>Compliance Status</b> <span style="float: right;">COS R</span></p> <p>Proper Use of Utensils</p> <p>42 IN Utensils, equipment &amp; linens: properly stored, dried &amp; handled</p> <p>43 IN Single-use &amp; single-service articles: properly stored &amp; used</p> <p>44 IN Gloves used properly</p> <p>Utensils, Equipment and Vending</p> <p>45 IN Food &amp; non-food contact surfaces cleanable, properly designed, constructed, &amp; used</p> <p>46 IN Warewashing facilities: installed, maintained, &amp; used; test strips</p> <p>47 IN Non-food contact surfaces clean</p> <p>Physical Facilities</p> <p>48 IN Hot &amp; cold water available; adequate pressure</p> <p>49 IN Plumbing installed; proper backflow devices</p> <p>50 IN Sewage &amp; waste water properly disposed</p> <p>51 IN Toilet facilities: properly constructed, supplied, &amp; cleaned</p> <p>52 IN Garbage &amp; refuse properly disposed; facilities maintained</p> <p>53 IN Physical facilities installed, maintained, &amp; clean</p> <p>54 IN Adequate ventilation &amp; lighting; designated areas used</p> <p>Philadelphia Ordinances</p>
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Case ID: 210501206

Proper Use of Utensils  
41 IN In-use utensils: properly stored

56 IN Person in Control of premises has not posted "No Smoking" signs.  
56+ IN Philadelphia Ordinances

**Person in Charge (Signature)**

**Name** Michael Stosic (A89913-04/04/2024)

**Date:** 05/07/2021

**Inspector (Signature)** Marwa El-Hajmoussa 215-685-2948

**Date:** 05/07/2021

**Food Facility Inspection Report**

**Philadelphia Dept of Health/Office of Food Protection**  
1900 N. 20th St.,  
[www.phila.gov/health/foodprotection/foodsafetyreports.html](http://www.phila.gov/health/foodprotection/foodsafetyreports.html)

No. of Risk Factor/Intervention Violations 3 Date 05/07/2021  
No. of Repeat Risk Factor/Intervention Violations 0 Time In 11:45 AM  
Number of Corrections 1 Time Out 03:45 PM

Food Facility	Address	Telephone	Establishment Type	District	Sub
Stosic, Michael/Old City Beer	240 MARKET ST TRLR 19132		Food Vendor: Special Event Permanent	6	1
Garden/Outdoor Food Establishment					

Licensee  
Sto's INC

Corporate Officer  
Michael Stosic

Purpose of Inspection  
Inspection

Inspection Type  
Inspection

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	



Food Disposal

Food Types	Volume	Unit	Pounds
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**OBSERVATIONS AND CORRECTIVE ACTIONS**


Item Number Violations cited in this report must be corrected within the time frames below.

- |    |  |
|----|--|
| 1  | Violation of Code: [46.101] A Food Safety Certified Person was not present during the arrival of the inspection. A Food Safety Certified Person later arrived. Corrected On-Site. New Violation. |
| 1  | Violation of Code: [46.102] Employees were observed serving drinks at the bar without running hot water. The person in charge was informed to discontinue service at the time. New Violation.    |
| 8  | Violation of Code: [46.941(a)-(e)] No running water was available at the handwashing sink located in the bar. No hot water temperature was taken. New Violation.                                 |
| 37 | Violation of Code: [46.321] Beverages were not stored at least 6 inches above the floor. New Violation.  |

Remarks	<p>This inspection has revealed that the establishment is not in satisfactory compliance. Corrective action is required to eliminate these violations. Compliance status will be assessed upon reinspection.</p>
Summary Statements	<p>Due to conditions observed during the inspection, the establishment has agreed to discontinue food operations and voluntarily close until it is approved by the Department to resume operations. Please contact the Sanitarian at the phone number listed below to arrange for an inspection prior to opening.</p> <p>For an inspection after business hours or over the weekend, please contact Municipal Dispatch at (215) 686 - 4514.</p>
<p>You are required under Section 6-502 of the Philadelphia Health Code to correct the violations listed as noted above. Your failure to correct these violations may result in the revocation of your health license and other legal action. Reinstatement of a revoked health license will require payment of another license fee. An appeal to these orders may be made to the Board of License and Inspection Review, Municipal Services Building, 1401 JFK Boulevard Philadelphia, PA 19102-1617</p>	
<p><b>Person in Charge (Signature)</b> Michael Stosic (A89913-04/04/2024)</p>	
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<p><b>Inspector (Signature)</b> Marwa El-Hajmoussa 215-685-2948</p>	
	<div data-bbox="178 835 532 894" style="border: 1px solid black; height: 28px; width: 218px;"></div> <div data-bbox="1235 861 1485 894" style="text-align: right;"><b>Date:</b> 05/07/2021</div>

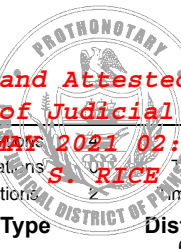
Filed and Attested by the  
Office of Judicial Records  
13 MAY 2021 02:45 pm  
S. RICE





# Food Facility Inspection Report

Filed and Attested by the  
Office of Judicial Records



**Philadelphia Dept of Health/Office of Food Protection**  
**1900 N. 20th St.,**  
[www.phila.gov/health/foodprotection/foodsafetyreports.html](http://www.phila.gov/health/foodprotection/foodsafetyreports.html)

**Food Facility**  
Honeygrow

**Address**  
15 S 11TH ST 19107

**Telephone**  
(215) 845-5592

**Establishment Type**  
Restaurant: Eat-In

**District**  
6

**Sub**  
1

No. of Risk Factor/Intervention Violations: 13  
 No. of Repeat Risk Factor/Intervention Violations: 8  
 Number of Corrections: 2

Date: 05/12/2021  
 Time In: 11:00 AM  
 Time Out: 12:25 PM

**Licensee**  
Honeygrow, LLC.

**Corporate Officer**  
Justin Rosenburg

**Purpose of Inspection**  
Inspection

**Inspection Type**  
Inspection

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status		COS	R
<b>Demonstration of Knowledge</b>			
1	OUT		X
Certification by accredited program, compliance with Code, or correct responses			
<b>Employee Health</b>			
2	IN		
Management awareness; policy present			
3	IN		
Proper use of reporting; restriction & exclusion			
<b>Good Hygienic Practices</b>			
4	IN		
Proper eating, tasting, drinking, or tobacco use			
5	IN		
No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hazards</b>			
6	IN		
Hands clean & properly washed			
7	IN		
No bare hand contact with RTE foods or approved alternate method properly followed			
8	OUT		
Adequate handwashing facilities supplied & accessible			
<b>Approved Source</b>			
9	IN		
Food obtained from approved source			
10	IN		
Food received at proper temperature			
11	IN		
Food in good condition, safe, & unadulterated			
12	IN		
Required records available: shellstock tags, parasite destruction			
<b>Protection From Contamination</b>			
13	IN		
Food separated & protected			
14	OUT		
Food-contact surfaces: cleaned & sanitized			
15	IN		
Proper disposition of returned, previously served, reconditioned, & unsafe food			

Compliance Status		COS	R
<b>Potentially Hazardous Food Time/Temperature</b>			
16	IN		
Proper cooking time & temperature			
17	IN		
Proper reheating procedures for hot holding			
18	IN		
Proper cooling time & temperature			
19	IN		
Proper hot holding temperature			
20	IN		
Proper cold holding temperature			
21	IN		
Proper date marking & disposition			
22	IN		
Time as a public health control; procedures & record			
<b>Consumer Advisory</b>			
23	IN		
Consumer advisory provided for raw or undercooked foods			
<b>Highly Susceptible Population</b>			
24	IN		
Pasteurized foods used; prohibited foods not offered			
<b>Chemical</b>			
25	IN		
Food additives: approved & properly used			
26	IN		
Toxic substances properly identified, stored & used			
<b>Conformance with Approved Procedure</b>			
27	IN		
Compliance with variance, specialized process, & HACCP plan			

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.


Compliance Status		COS	R
<b>Safe Food and Water</b>			
28	IN		
Pasteurized eggs used where required			
29	IN		
Water & ice from approved source			
30	IN		
Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>			
31	IN		
Proper cooling methods used; adequate equipment for temperature control			
32	IN		
Plant food properly cooked for hot holding			
33	IN		
Approved thawing methods used			
34	IN		
Thermometer provided & accurate			
<b>Food Identification</b>			
35	IN		
Food properly labeled; original container			
<b>Prevention of Food Contamination</b>			
36	OUT		
Insects, rodents & animals not present; no unauthorized persons			
37	IN		
Contamination prevented during food preparation, storage & display			
38	IN		
Personal cleanliness			
39	IN		
Wiping cloths: properly used & stored			
40	IN		
Washing fruit & vegetables			
<b>Proper Use of Utensils</b>			
41	IN		
In-use utensils: properly stored			

Compliance Status		COS	R
<b>Proper Use of Utensils</b>			
42	IN		
Utensils, equipment & linens: properly stored, dried & handled			
43	IN		
Single-use & single-service articles: properly stored & used			
44	IN		
Gloves used properly			
<b>Utensils, Equipment and Vending</b>			
45	IN		
Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
46	IN		
Warewashing facilities: installed, maintained, & used; test strips			
47	OUT		
Non-food contact surfaces clean			
<b>Physical Facilities</b>			
48	IN		
Hot & cold water available; adequate pressure			
49	IN		
Plumbing installed; proper backflow devices			
50	IN		
Sewage & waste water properly disposed			
51	OUT		
Toilet facilities: properly constructed, supplied, & cleaned			
52	IN		
Garbage & refuse properly disposed; facilities maintained			
53	OUT		
Physical facilities installed, maintained, & clean			
54	IN		
Adequate ventilation & lighting; designated areas used			
<b>Philadelphia Ordinances</b>			
56	IN		
Person in Control of premises has not posted "No Smoking" signs.			
56+	IN		
Philadelphia Ordinances			

**Person in Charge (Signature)**


Name: Rian Mitch (A96449-8/19/2025) Date: 05/12/2021

**Inspector (Signature)** Marwa El-Hajmoussa 215-685-2948 Date: 05/12/2021

 <h2 style="margin: 0;">Food Facility Inspection Report</h2>					
<b>Philadelphia Dept of Health/Office of Food Protection</b> <b>1900 N. 20th St.,</b> <b>www.phila.gov/health/foodprotection/foodsafetyreports.html</b>			No. of Risk Factor/Intervention Violations <b>4</b> No. of Repeat Risk Factor/Intervention Violations <b>0</b> Number of Corrections <b>2</b>		Date <b>05/12/2021</b> Time In <b>11:00 AM</b> Time Out <b>12:25 PM</b>
<b>Food Facility</b> Honeygrow	<b>Address</b> 15 S 11TH ST 19107	<b>Telephone</b> (215) 845-5592	<b>Establishment Type</b> Restaurant: Eat-In	<b>District</b> 6	<b>Sub</b> 1
<b>Licensee</b> Honeygrow, LLC.	<b>Corporate Officer</b> Justin Rosenberg		<b>Purpose of Inspection</b> Inspection	<b>Inspection Type</b> Inspection	
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>					
<b>Item/Location</b>	<b>Temp</b>	<b>Item/Location</b>	<b>Temp</b>	<b>Item/Location</b>	<b>Temp</b>
Meat Balls / Walk-In Cooler	31.0 ° F	Sauces / Under-Counter Refrigerator	22.0 ° F	Shrimp / Under-Counter Refrigerator	28.0 ° F
Chopped Vegetables / Cold Prep Refrigerator	40.0 ° F	Feta Cheese / Cold Prep Refrigerator	37.0 ° F	Chicken / Cold Prep Refrigerator	34.0 ° F
Rice / Hot-Holding Unit	144.0 ° F	Lettuce / Open Display Case	39.0 ° F	/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
<b>Food Disposal</b>					
	<b>Food Types</b>		<b>Volume</b>	<b>Unit</b>	<b>Pounds</b>
<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>					
Item Number	Violations cited in this report must be corrected within the time frames below.				
1	Violation of Code: <span style="color: red;">[46.101]</span> A Food Safety Certified Person was not present during the arrival of the inspection. The Food Safety Certified Person later arrived. Corrected On-Site. New Violation.				
8	Violation of Code: <span style="color: red;">[46.941(a)-(e)]</span> Paper towels were not available at several handwashing stations: -Handwashing sink located near the warewashing station -Handwashing sink located in the front food preparation area. New Violation.				
14	Violation of Code: <span style="color: red;">[46.711(a)]</span> The lower surface of one food preparation table located in the rear area was in need of cleaning due to mouse droppings observed. The person in charge was informed that the lower surface must be properly cleaning and sanitized. The person in charge understood. New Violation.				
14	Violation of Code: <span style="color: red;">[46.712]</span> Several large empty flat trays were observed being stored on the lower surface of one food preparation table located in the rear area in which mouse droppings were observed. The person in charge was informed to discontinue the use of the trays. The person in charge was informed to properly wash, rinse, and sanitize the trays before use. New Violation.				
36	Violation of Code: <span style="color: red;">[46.981(k)(l)]</span> Mouse droppings were observed in several locations: -Under, around, and behind equipment in the food preparation areas. -The lower surface of one food preparation table in the rear area. -The lower surface of the shelving unit located near the front service area.				
	Note: 'Ecolab' pest control services are utilized monthly. Last pest control service took place on 5/12/21. New Violation.				
<b>Person in Charge (Signature)</b> Rian Mitch (A96449-8/19/2025)				<b>Date:</b> 05/12/2021	
<b>Inspector (Signature)</b> Marwa El-Hajmoussa 215-685-2948				<b>Date:</b> 05/12/2021	

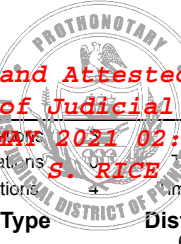
 <h2 style="margin: 0;">Food Facility Inspection Report</h2>					
<b>Philadelphia Dept of Health/Office of Food Protection</b> <b>1900 N. 20th St.,</b> <b>www.phila.gov/health/foodprotection/foodsafetyreports.html</b>			No. of Risk Factor/Intervention Violations <b>4</b> No. of Repeat Risk Factor/Intervention Violations <b>0</b> Number of Corrections <b>2</b>		Date <b>05/12/2021</b> Time In <b>11:00 AM</b> Time Out <b>12:25 PM</b>
<b>Food Facility</b> Honeygrow	<b>Address</b> 15 S 11TH ST 19107	<b>Telephone</b> (215) 845-5592	<b>Establishment Type</b> Restaurant: Eat-In	<b>District</b> 6	<b>Sub</b> 1
<b>Licensee</b> Honeygrow, LLC.	<b>Corporate Officer</b> Justin Rosenberg		<b>Purpose of Inspection</b> Inspection	<b>Inspection Type</b> Inspection	
<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>					

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in section 8-405.11 of the food code.
47	Violation of Code: <b>[46.714]</b> The following observations were noted: -Exterior surface cleaning was needed in multiple areas due to residue build-up. -Interior surface cleaning was needed in several refrigeration units due to food debris. -Lower surface cleaning was needed in several areas due to mouse droppings. -Lower surface cleaning was needed in the rear warewashing/food preparation area due to residue build-up. -The upper surface of the mechanical warewashing station was in need of cleaning due to residue build-up. New Violation.
51	Violation of Code: <b>[46.922(d)]</b> One of two restrooms was observed with a broken door handle. New Violation.
53	Violation of Code: <b>[46.981(a)(b)(c)(g)(n)]</b> Floor cleaning was needed in several areas of the establishment due to mouse droppings observed: -Rear food preparation/warewashing area -Front food preparation area -Storage/mop sink area New Violation.
53	Violation of Code: <b>[46.981(e)(m)]</b> Brooms and dust pans were observed being stored on the floor in multiple locations. New Violation.
Remarks	<b>**Note:</b> Interviewed Rian Mitch, Mazina Adams, and Jeffrey Hopkins.
Summary	This inspection has revealed that the establishment is not in satisfactory compliance. Corrective action is required to eliminate these violations.
Statements	Compliance status will be assessed upon reinspection.
You are required under Section 6-502 of the Philadelphia Health Code to correct the violations listed as noted above. Your failure to correct these violations may result in the revocation of your health license and other legal action. Reinstatement of a revoked health license will require payment of another license fee. An appeal to these orders may be made to the Board of License and Inspection Review, Municipal Services Building, 1401 JFK Boulevard Philadelphia, PA 19102-1617	
<b>Person in Charge (Signature)</b>	
	<b>Name</b> Rian Mitch (A96449-8/19/2025) <b>Date:</b> 05/12/2021
<b>Inspector (Signature)</b> Marwa El-Hajmoussa 215-685-2948 <b>Date:</b> 05/12/2021	



# Food Facility Inspection Report

Filed and Attested by the  
Office of Judicial Records



**Philadelphia Dept of Health/Office of Food Protection**  
**1900 N. 20th St.,**  
**www.phila.gov/health/foodprotection/foodsafetyreports.html**

**Food Facility**  
Murph's Place

**Address**  
202 E GIRARD AVE 19125

**Telephone**  
(267) 847-7717

**Licensee**  
202 Girard Inc.

**Corporate Officer**  
Theresa & Gregory Walton

No. of Risk Factor/Intervention Violations: 13  
No. of Repeat Risk Factor/Intervention Violations: 8  
Number of Corrections: 4

**Establishment Type**  
Restaurant: Eat-In

**District**  
6

**Sub**  
3

**Purpose of Inspection**  
Inspection

**Inspection Type**  
Inspection

05/12/2021  
01:00 PM  
02:45 PM

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

**Compliance Status** |COS| R

Demonstration of Knowledge			
1	OUT	Certification by accredited program, compliance with Code, or correct responses	X
Employee Health			
2	IN	Management awareness; policy present	
3	IN	Proper use of reporting; restriction & exclusion	
Good Hygienic Practices			
4	IN	Proper eating, tasting, drinking, or tobacco use	
5	IN	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hazards			
6	IN	Hands clean & properly washed	
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed	
8	OUT	Adequate handwashing facilities supplied & accessible	X
Approved Source			
9	IN	Food obtained from approved source	
10	IN	Food received at proper temperature	
11	IN	Food in good condition, safe, & unadulterated	
12	IN	Required records available: shellstock tags, parasite destruction	
Protection From Contamination			
13	IN	Food separated & protected	
14	IN	Food-contact surfaces: cleaned & sanitized	
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food	

**Compliance Status** |COS| R

Potentially Hazardous Food Time/Temperature			
16	IN	Proper cooking time & temperature	
17	IN	Proper reheating procedures for hot holding	
18	IN	Proper cooling time & temperature	
19	IN	Proper hot holding temperature	
20	IN	Proper cold holding temperature	
21	OUT	Proper date marking & disposition	X
22	IN	Time as a public health control; procedures & record	
Consumer Advisory			
23	IN	Consumer advisory provided for raw or undercooked foods	
Highly Susceptible Population			
24	IN	Pasteurized foods used; prohibited foods not offered	
Chemical			
25	IN	Food additives: approved & properly used	
26	IN	Toxic substances properly identified, stored & used	
Conformance with Approved Procedure			
27	IN	Compliance with variance, specialized process, & HACCP plan	

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

**Compliance Status** |COS| R

Safe Food and Water			
28	IN	Pasteurized eggs used where required	
29	IN	Water & ice from approved source	
30	IN	Variance obtained for specialized processing methods	
Food Temperature Control			
31	IN	Proper cooling methods used; adequate equipment for temperature control	
32	IN	Plant food properly cooked for hot holding	
33	IN	Approved thawing methods used	
34	OUT	Thermometer provided & accurate	X
Food Identification			
35	IN	Food properly labeled; original container	
Prevention of Food Contamination			
36	IN	Insects, rodents & animals not present; no unauthorized persons	
37	OUT	Contamination prevented during food preparation, storage & display	
38	IN	Personal cleanliness	
39	IN	Wiping cloths: properly used & stored	
40	IN	Washing fruit & vegetables	
Proper Use of Utensils			
41	IN	In-use utensils: properly stored	

**Compliance Status** |COS| R

Proper Use of Utensils			
42	IN	Utensils, equipment & linens: properly stored, dried & handled	
43	IN	Single-use & single-service articles: properly stored & used	
44	IN	Gloves used properly	
Utensils, Equipment and Vending			
45	OUT	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
46	IN	Warewashing facilities: installed, maintained, & used; test strips	
47	OUT	Non-food contact surfaces clean	
Physical Facilities			
48	IN	Hot & cold water available; adequate pressure	
49	IN	Plumbing installed; proper backflow devices	
50	IN	Sewage & waste water properly disposed	
51	IN	Toilet facilities: properly constructed, supplied, & cleaned	
52	IN	Garbage & refuse properly disposed; facilities maintained	
53	IN	Physical facilities installed, maintained, & clean	
54	IN	Adequate ventilation & lighting; designated areas used	
Philadelphia Ordinances			
56	IN	Person in Control of premises has not posted "No Smoking" signs.	
56+	IN	Philadelphia Ordinances	

**Person in Charge (Signature)**

Name Francesco Bellastelli ServSafe Exp. 3/8/2026 Date: 05/12/2021

Am

**Inspector (Signature)** Alexandria McNamara (215) 685-2948 Date: 05/12/2021



## Food Facility Inspection Report

**Philadelphia Dept of Health/Office of Food Protection**  
**1900 N. 20th St.,**  
**www.phila.gov/health/foodprotection/foodsafetyreports.html**

No. of Risk Factor/Intervention Violations 3 Date 05/12/2021  
 No. of Repeat Risk Factor/Intervention Violations 0 Time In 01:00 PM  
 Number of Corrections 4 Time Out 02:45 PM  
**Establishment Type** District Sub  
 Restaurant: Eat-In 6 3

**Food Facility**  
 Murph's Place

**Address**  
 202 E GIRARD AVE 19125

**Telephone**  
 (267) 847-7717

**Licensee**  
 202 Girard Inc.

**Corporate Officer**  
 Theresa & Gregory Walton

**Purpose of Inspection**  
 Inspection

**Inspection Type**  
 Inspection

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pasta / Reach-In Freezer	20.0 ° F	Heavy cream / Under-Counter Refrigerator	39.0 ° F	Cheese / Under-Counter Refrigerator	40.0 ° F
Deli Meat / Under-Counter Refrigerator	40.0 ° F	Meatballs / Hot-Holding Unit	152.0 ° F	/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	

### Food Disposal

**Food Types** **Volume** **Unit** **Pounds**

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

Violations cited in this report must be corrected within the time frames below.

- 1 Violation of Code: [46.103] The Food Safety Certified Person does not have a Philadelphia Food Safety Certificate. \*Application provided during inspection. Corrected On-Site. New Violation.
- 8 Violation of Code: [46.941(a)-(e)] 1. Soap was not available at the hand wash sink in the prep area. 2. Paper towel dispenser empty at the hand wash sink in the bar area. 3. No sign or poster posted at the hand wash sink in the women's restroom to remind food employees to wash their hands. \*PIC provided soap, sign, and paper towels where needed during inspection. Corrected On-Site. New Violation.
- 21 Violation of Code: [46.385(b)] Opened commercially processed ready to eat food (deli meats, cheese) located in the under counter refrigeration unit, was not marked with the date it was prepared. \*PIC stated food items were sliced today. Provided date labels during inspection. Corrected On-Site. New Violation.
- 34 Violation of Code: [46.632] Thermometer not observed in the under counter refrigeration unit. \*PIC provided thermometer during inspection. Corrected On-Site. New Violation.
- 37 Violation of Code: [46.321] Ice bin in the bar is not covered to protect against contamination. New Violation.
- 45 Violation of Code: [46.672] Cutting board observed with deep scratches and scoring not allowing for effective cleaning and sanitizing. New Violation.
- 47 Violation of Code: [46.714] Food residue observed along inner surfaces of the microwave and reach-in freezer. New Violation.

Summary Statements

You are required to have a City of Philadelphia Department of Public Health Food Establishment Personnel Food Safety Certificate. You must submit your application and associated fee within 30 days of this inspection. If you do not submit your application, your establishment will be subject to an intent to cease operations order.

You are required under Section 6-502 of the Philadelphia Health Code to correct the violations listed as noted above. Your failure to correct these violations may result in the revocation of your health license and other legal action. Reinstatement of a revoked health license will require payment of another license fee. An appeal to these orders may be made to the Board of License and Inspection Review, Municipal Services Building, 1401 JFK Boulevard Philadelphia, PA 19102-1617

**Person in Charge (Signature)** Francesco Bellastelli ServSafe Exp. 3/8/2026

**Date:** 05/12/2021

**Inspector (Signature)** Alexandria McNamara (215) 685-2948

**Date:** 05/12/2021



# Food Facility Inspection Report

Philadelphia Dept of Health/Office of Food Protection  
1900 N. 20th St.,  
www.phila.gov/health/foodprotection/foodsafetyreports.html

No. of Risk Factor/Intervention Violation Date: 05/12/2021  
No. of Repeat Risk Factor/Intervention Violation  
Number of Corrected Items: 0  
Time: 02:45 PM

<b>Food Facility</b> Sto's	<b>Address</b> 236 MARKET ST 19106	<b>Telephone</b> (267) 687-8653	<b>Establishment Type</b> Restaurant: Eat-In	<b>Inspector</b> S. RICE	<b>Sub</b> 1
<b>Licensee</b>	<b>Corporate Officer</b> Michael E. Stosic		<b>Purpose of Inspection</b> Reinspection	<b>Inspection Type</b> Reinspection	

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status	COS	R	Compliance Status	COS	R
<b>Demonstration of Knowledge</b>			<b>Potentially Hazardous Food Time/Temperature</b>		
1 IN Certification by accredited program, compliance with Code, or correct responses			16 N/O Proper cooking time & temperature		
<b>Employee Health</b>			17 N/O Proper reheating procedures for hot holding		
2 IN Management awareness; policy present			18 N/O Proper cooling time & temperature		
3 IN Proper use of reporting; restriction & exclusion			19 N/O Proper hot holding temperature		
<b>Good Hygienic Practices</b>			20 IN Proper cold holding temperature		
4 OUT Proper eating, tasting, drinking, or tobacco use		X	21 N/O Proper date marking & disposition		
5 IN No discharge from eyes, nose, and mouth			22 N/A Time as a public health control; procedures & record		
<b>Preventing Contamination by Hazards</b>			<b>Consumer Advisory</b>		
6 IN Hands clean & properly washed			23 N/A Consumer advisory provided for raw or undercooked foods		
7 IN No bare hand contact with RTE foods or approved alternate method properly followed			<b>Highly Susceptible Population</b>		
8 OUT Adequate handwashing facilities supplied & accessible		X	24 N/A Pasteurized foods used; prohibited foods not offered		
<b>Approved Source</b>			<b>Chemical</b>		
9 IN Food obtained from approved source			25 N/A Food additives: approved & properly used		
10 N/O Food received at proper temperature			26 OUT Toxic substances properly identified, stored & used		
11 IN Food in good condition, safe, & unadulterated			<b>Conformance with Approved Procedure</b>		
12 N/A Required records available: shellstock tags, parasite destruction			27 N/A Compliance with variance, specialized process, & HACCP plan		
<b>Protection From Contamination</b>			Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.		
13 IN Food separated & protected					
14 OUT Food-contact surfaces: cleaned & sanitized		X			
15 IN Proper disposition of returned, previously served, reconditioned, & unsafe food					

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status	COS	R	Compliance Status	COS	R
<b>Safe Food and Water</b>			<b>Proper Use of Utensils</b>		
28 IN Pasteurized eggs used where required			42 IN Utensils, equipment & linens: properly stored, dried & handled		
29 IN Water & ice from approved source			43 IN Single-use & single-service articles: properly stored & used		
30 IN Variance obtained for specialized processing methods			44 IN Gloves used properly		
<b>Food Temperature Control</b>			<b>Utensils, Equipment and Vending</b>		
31 IN Proper cooling methods used; adequate equipment for temperature control			45 IN Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
32 IN Plant food properly cooked for hot holding			46 OUT Warewashing facilities: installed, maintained, & used; test strips		X
33 IN Approved thawing methods used			47 OUT Non-food contact surfaces clean		X
34 OUT Thermometer provided & accurate		X	<b>Physical Facilities</b>		
<b>Food Identification</b>			48 IN Hot & cold water available; adequate pressure		
35 IN Food properly labeled; original container			49 IN Plumbing installed; proper backflow devices		
<b>Prevention of Food Contamination</b>			50 OUT Sewage & waste water properly disposed		X
36 OUT Insects, rodents & animals not present; no unauthorized persons		X	51 IN Toilet facilities: properly constructed, supplied, & cleaned		
37 OUT Contamination prevented during food preparation, storage & display		X	52 IN Garbage & refuse properly disposed; facilities maintained		
38 IN Personal cleanliness			53 OUT Physical facilities installed, maintained, & clean		X
39 IN Wiping cloths: properly used & stored			54 OUT Adequate ventilation & lighting; designated areas used		X
40 IN Washing fruit & vegetables			<b>Philadelphia Ordinances</b>		
<b>Proper Use of Utensils</b>			56 IN Person in Control of premises has not posted "No Smoking" signs.		
41 IN In-use utensils: properly stored			56+ IN Philadelphia Ordinances		

<b>Person in Charge (Signature)</b>	<b>Name</b> Michael Stosic	<b>Date:</b>
<b>Inspector (Signature)</b> Terrance Carter (215) 685-2452		<b>Date:</b> 05/12/2021




## Food Facility Inspection Report

<b>Philadelphia Dept of Health/Office of Food Protection</b> 1900 N. 20th St., <a href="http://www.phila.gov/health/foodprotection/foodsafetyreports.html">www.phila.gov/health/foodprotection/foodsafetyreports.html</a>		No. of Risk Factor/Intervention Violations	4	Date	05/12/2021
		No. of Repeat Risk Factor/Intervention Violations	3	Time In	12:05 PM
		Number of Corrections	7	Time Out	01:30 PM
<b>Food Facility</b> Sto's	<b>Address</b> 236 MARKET ST 19106	<b>Telephone</b> (267) 687-8653	<b>Establishment Type</b> Restaurant: Eat-In	<b>District Sub</b> 6 1	
<b>Licensee</b>	<b>Corporate Officer</b> Michael E. Stosic		<b>Purpose of Inspection</b> Reinspection	<b>Inspection Type</b> Reinspection	
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>					
<b>Item/Location</b>	<b>Temp</b>	<b>Item/Location</b>	<b>Temp</b>	<b>Item/Location</b>	<b>Temp</b>
/		/		/	
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<b>Food Disposal</b>					
<b>Food Types</b>		<b>Volume</b>	<b>Unit</b>	<b>Pounds</b>	
<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>					
Item Number	Violations cited in this report must be corrected within the time frames below.				
4	Violation of Code: <span style="color: red;">[46.151(a)]</span> * Cigarette butt observed on the floor under the 3-basin sink in the basement food prep area during the inspection. Repeat Violation.				
8	Violation of Code: <span style="color: red;">[46.981(h)]</span> * Stool was stored in front of the hand sink station in the bar area. The Peron in Charge didi relocate the stool during time of inspection. * No running cold water was provided at the hand sink station in the bar area. Repeat Violation.				
14	Violation of Code: <span style="color: red;">[46.711(a)]</span> * Meat slicer has an accumulation of food residue on the food contact surfaces and is not being washed, rinsed and sanitized at least every 4 hours. * Interior surface of the [2] ice bins in the bar area is not clean to sight & touch. * Interior surface of the 3-basin sink is not clean to sight & touch. The Person in Charge was advise to discontinue discard waste water in the 3-basin sink. * Black residue, pink slime observed on the interior of the ice machine bin around basement food prep area. The ice need to be discarded and the interior surface of the ice machine will need to be properly washed, rinsed, and sanitized prior to operating. * Mold is observed in the soda-gun holders at the bar area. Repeat Violation.				
26	Violation of Code: <span style="color: red;">[46.1021]</span> * Bleach and other chemicals are stored at the drain board of the 3-basin sink. New Violation.				
34	Violation of Code: <span style="color: red;">[46.59]</span> * No thermometers was observed in the refrigeration units, where it is needed. Repeat Violation.				
36	Violation of Code: <span style="color: red;">[46.922(e)(f)]</span> * Side (kitchen) door is open and does not protect against the entry of insects, rodents, and other animals. Repeat Violation.				
36	Violation of Code: <span style="color: red;">[46.981(k)(l)]</span> * Mouse droppings are observed on the floor in the kitchen area. New Violation.				
37	Violation of Code: <span style="color: red;">[46.321]</span> * Cooking oil is not stored at least 6 inches above the floor in the kitchen area. Repeat Violation.				
46	Violation of Code: <span style="color: red;">[46.634]</span> * Sanitizer test strips to monitor sanitizer concentration not observed during inspection. Repeat Violation.				
<b>Person in Charge (Signature)</b> Michael Stosic				<b>Date:</b>	
<b>Inspector (Signature)</b> Terrance Carter (215) 685-2452				<b>Date:</b> 05/12/2021	




## Food Facility Inspection Report

<b>Philadelphia Dept of Health/Office of Food Protection</b> 1900 N. 20th St., <a href="http://www.phila.gov/health/foodprotection/foodsafetyreports.html">www.phila.gov/health/foodprotection/foodsafetyreports.html</a>		No. of Risk Factor/Intervention Violations	4	Date	05/12/2021
		No. of Repeat Risk Factor/Intervention Violations	3	Time In	12:05 PM
		Number of Corrections	7	Time Out	01:30 PM
<b>Food Facility</b> Sto's	<b>Address</b> 236 MARKET ST 19106	<b>Telephone</b> (267) 687-8653	<b>Establishment Type</b> Restaurant: Eat-In	<b>District Sub</b> 6 1	
<b>Licensee</b>	<b>Corporate Officer</b> Michael E. Stosic		<b>Purpose of Inspection</b> Reinspection	<b>Inspection Type</b> Reinspection	
<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>					
Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in section 8-405.11 of the food code.				
47	Violation of Code: <span style="color: red;">[46.711(b)(c)]</span> * Interior of the freezer chest in the kitchen area is in need of cleaning. * The interior surface of the walk-in refrigerator unit is in need of cleaning. * Cooling unit and the shelves in the walk-in refrigeration units are in need of cleaning Repeat Violation.				
50	Violation of Code: <span style="color: red;">[46.862]</span> * No food preparation sink is provided in this establishment. Repeat Violation.				
53	Violation of Code: <span style="color: red;">[46.981(a)(b)(c)(g)(n)]</span> * Stained/missing ceiling tiles are observed in the main kitchen area and in the basement food prep area. * Exposed ceiling is observed over the scrap sink area and over the food preparation station in kitchen. (Corrected on Site) Repeat Violation.				
54	Violation of Code: <span style="color: red;">[46.943]</span> * Dim lighting in the bar area (1.8 Lux) 540 Lux is required in hand washing area/food prep areas. Repeat Violation.				
Remarks	Completed on Site:5				
Summary Statements	This inspection has revealed that the establishment is not in satisfactory compliance. Corrective action is required to eliminate these violations. Compliance status will be assessed upon reinspection.  Due to imminent health hazards observed during this inspection, the establishment has been issued a Cease Operations Order and must discontinue food operations immediately. The establishment cannot operate for a minimum of 48 hours. The establishment cannot operate until the required fee is paid and the establishment is approved by the Department to resume operations. Please contact the Sanitarian at the phone number listed below for a re-inspection once the violations have been corrected and the fee has been paid.				
You are required under Section 6-502 of the Philadelphia Health Code to correct the violations listed as noted above. Your failure to correct these violations may result in the revocation of your health license and other legal action. Reinstatement of a revoked health license will require payment of another license fee. An appeal to these orders may be made to the Board of License and Inspection Review, Municipal Services Building, 1401 JFK Boulevard Philadelphia, PA 19102-1617					
<b>Person in Charge (Signature)</b>			<b>Name</b> Michael Stosic	<b>Date:</b>	
<b>Inspector (Signature)</b> Terrance Carter (215) 685-2452				<b>Date:</b> 05/12/2021	



# Food Facility Inspection Report

*Filed and Attested by the  
Office of Judicial Records*



**Philadelphia Dept of Health/Office of Food Protection**  
**1825 Hilton St.,**  
[www.phila.gov/health/foodprotection/foodsafetyreports.html](http://www.phila.gov/health/foodprotection/foodsafetyreports.html)

**Food Facility**  
Vick Food Market

No. of Risk Factor/Intervention Violations: 5  
No. of Repeat Risk Factor/Intervention Violations: 5  
Number of Corrections: 5

Date: 05/11/2021  
Time In: 10:15 AM  
Time Out: 12:20 PM

**Address**  
1167 BRIDGE ST 19124

**Telephone**  
(215) 294-0061

**Establishment Type**  
Retail Food: Grocery Market

**District**  
7

**Sub**  
3

**Licensee**

**Corporate Officer**  
Victor M. Genao

**Purpose of Inspection**  
Inspection

**Inspection Type**  
Inspection

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status		COS	R
<b>Demonstration of Knowledge</b>			
1	IN		
<b>Employee Health</b>			
2	IN		
3	IN		
<b>Good Hygienic Practices</b>			
4	IN		
5	IN		
<b>Preventing Contamination by Hazards</b>			
6	IN		
7	IN		
8	OUT		
<b>Approved Source</b>			
9	IN		
10	IN		
11	OUT		X
12	IN		
<b>Protection From Contamination</b>			
13	IN		
14	IN		
15	IN		

Compliance Status		COS	R
<b>Potentially Hazardous Food Time/Temperature</b>			
16	IN		
17	IN		
18	IN		
19	IN		
20	OUT		
21	OUT		X
22	IN		
<b>Consumer Advisory</b>			
23	IN		
<b>Highly Susceptible Population</b>			
24	IN		
<b>Chemical</b>			
25	IN		
26	OUT		X
<b>Conformance with Approved Procedure</b>			
27	IN		

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

**GOOD RETAIL PRACTICES**


Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status		COS	R
<b>Safe Food and Water</b>			
28	IN		
29	IN		
30	IN		
<b>Food Temperature Control</b>			
31	IN		
32	IN		
33	IN		
34	IN		
<b>Food Identification</b>			
35	IN		
<b>Prevention of Food Contamination</b>			
36	OUT		
37	OUT		
38	IN		
39	IN		
40	IN		
<b>Proper Use of Utensils</b>			
41	IN		

Compliance Status		COS	R
<b>Proper Use of Utensils</b>			
42	IN		
43	IN		
44	IN		
<b>Utensils, Equipment and Vending</b>			
45	OUT		
46	OUT		
47	IN		
<b>Physical Facilities</b>			
48	IN		
49	IN		
50	IN		
51	IN		
52	IN		
53	OUT		
54	IN		
<b>Philadelphia Ordinances</b>			
56	IN		
56+	OUT		X

**Person in Charge (Signature)**

Name: Victor Genao Madera (A98047-10/24/25) Date: \_\_\_\_\_



**Inspector (Signature)** Deveney Mason (215) 685-4526 Date: 05/11/2021



## Food Facility Inspection Report

**Philadelphia Dept of Health/Office of Food Protection**  
**1825 Hilton St.,**  
**www.phila.gov/health/foodprotection/foodsafetyreports.html**

No. of Risk Factor/Intervention Violations 7 Date 05/11/2021  
 No. of Repeat Risk Factor/Intervention Violations 0 Time In 10:15 AM  
 Number of Corrections 5 Time Out 12:20 PM  
**Food Facility** **Address** **Telephone** **Establishment Type** **District** **Sub**  
 Vick Food Market 1167 BRIDGE ST 19124 (215) 294-0061 Retail Food: Grocery Market 7 3

<b>Licensee</b>	<b>Corporate Officer</b> Victor M. Genao	<b>Purpose of Inspection</b> Inspection	<b>Inspection Type</b> Inspection
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### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Deli Meat / Closed Display Case	32.0 ° F	Cheese / Closed Display Case	35.0 ° F	Tomatoes / Cold Prep Refrigerator	48.0 ° F
Lettuce / Cold Prep Refrigerator	50.0 ° F	Mayo / Cold Prep Refrigerator	49.0 ° F	Milk / Reach-In Refrigerator	33.0 ° F
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### Food Disposal

Food Types	Volume	Unit	Pounds
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### OBSERVATIONS AND CORRECTIVE ACTIONS

Item  
Number

Violations cited in this report must be corrected within the time frames below.

- 8 Violation of Code: [46.825(a)] Dishes and utensils observed in the handwash sink. New Violation.
- 11 Violation of Code: [46.201] Expired baby food (12/2020) observed in the retail area. Baby food was removed from sale. Corrected On-Site. New Violation.
- 20 Violation of Code: [46.385(a)(2)] Potentially hazardous food in the cold prep unit was held at 48-50 degrees F rather than 41 degrees F or below as required. Person in Charge was advised to discard the food and discontinue use until the unit is serviced. New Violation.
- 21 Violation of Code: [46.385(b)] Opened commercially processed ready to eat food (deli meats & cheeses), located in the deli case, and held more than 48 hours, was not marked with the date it was opened. Dates were provided. Corrected On-Site. New Violation.
- 26 Violation of Code: [46.1021] Chemicals were stored on the same shelf with food, equipment, and/or single service articles in the food prep area. Food was removed. Corrected On-Site. New Violation.
- 26 Violation of Code: [46.1002] Working containers, used for storing chemicals taken from bulk supplies, were not marked with the common name of the chemical. Bottle was discarded. New Violation.
- 26 Violation of Code: [46.1026] Observed insecticides (Black Jack spray) not labeled by the manufacturer for food facility usage, in the rear area. Spray was discarded. Corrected On-Site. New Violation.
- 36 Violation of Code: [46.922(e)(f)] Front door was open and unscreened which does not protect against the entry of insects, rodents, and other animals. New Violation.
- 37 Violation of Code: [46.321] Food (beverages) is not stored at least 6 inches above the floor. New Violation.
- 45 Violation of Code: [46.671] -Domestic / Non NSF approved deep freezer and microwave observed and in use  
 -Cold-prep unit was not keeping foods 41 degrees F or below as required. New Violation.  
 Violation of Code: [46.522] Surfaces not smooth and easily cleanable:
- 45 -Turf lining produce bin in the retail area  
 -Cardboard boxes storing produce in the retail area  
 -Soda crates being used for elevation  
 -Cardboard lining shelves in the retail area New Violation.
- 46 Violation of Code: [46.634] Food facility lacked QAC sanitizer test strips to monitor sanitizer concentration. New Violation.

**Person in Charge (Signature)** Victor Genao Madera (A98047-10/24/25)

**Date:**

**Inspector (Signature)** Deveney Mason (215) 685-4526

**Date:** 05/11/2021



# Food Facility Inspection Report

**Philadelphia Dept of Health/Office of Food Protection**  
**1825 Hilton St.,**  
**www.phila.gov/health/foodprotection/foodsafetyreports.html**

No. of Risk Factor/Intervention Violations	7	Date	05/11/2021
No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:15 AM
Number of Corrections	5	Time Out	12:20 PM
<b>Establishment Type</b>	<b>District</b>	<b>Sub</b>	
Retail Food: Grocery Market	7	3	

**Food Facility**  
 Vick Food Market

**Address**  
 1167 BRIDGE ST 19124

**Telephone**  
 (215) 294-0061

**Establishment Type**  
 Retail Food: Grocery Market

**District**  
 7

**Sub**  
 3

<b>Licensee</b>	<b>Corporate Officer</b> Victor M. Genao	<b>Purpose of Inspection</b> Inspection	<b>Inspection Type</b> Inspection
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## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number Violations cited in this report must be corrected within the time frames below, or as stated in section 8-405.11 of the food code.

53 Violation of Code: [46.981(e)(m)] Utility rack was not provided to elevate cleaning tools when not in use. New Violation.  
 Violation of Code: [70.0.1] Two employees were initially not wearing masks. They later put on masks.

70 The facility has failed to require employees and customers to mask while on site except only:  
 - As necessary for the employee to eat or drink during break times (the employee should be seated at least 6 feet from others when taking off mask)  
 - While customers are eating and drinking while seated at a table Corrected On-Site. New Violation.

Summary This inspection has revealed that the establishment is not in satisfactory compliance. Corrective action is required to eliminate these violations.  
 Statements Compliance status will be assessed upon reinspection.

You are required under Section 6-502 of the Philadelphia Health Code to correct the violations listed as noted above. Your failure to correct these violations may result in the revocation of your health license and other legal action. Reinstatement of a revoked health license will require payment of another license fee. An appeal to these orders may be made to the Board of License and Inspection Review, Municipal Services Building, 1401 JFK Boulevard Philadelphia, PA 19102-1617


**Person in Charge (Signature)**

**Name** Victor Genao Madera (A98047-10/24/25)

**Date:**

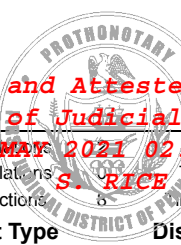
**Inspector (Signature)** Deveney Mason (215) 685-4526

**Date:** 05/11/2021



# Food Facility Inspection Report

Filed and Attested by the  
Office of Judicial Records



**Philadelphia Dept of Health/Office of Food Protection**  
**1900 N. 20th St.,**  
[www.phila.gov/health/foodprotection/foodsafetyreports.html](http://www.phila.gov/health/foodprotection/foodsafetyreports.html)

**Food Facility**  
European Republic

**Address**  
213 CHESTNUT ST 19106

**Telephone**  
(215) 627-5500

**Establishment Type**  
Restaurant: Eat-In

**District**  
6

**Sub**  
1

No. of Risk Factor/Intervention Violations: 3  
 No. of Repeat Risk Factor/Intervention Violations: 0  
 Number of Corrections: 6

Date: 07/07/2020  
 Time In: 12:10 PM  
 Time Out: 01:10 PM

**Licensee**  
European Republic Inc

**Corporate Officer**  
Farid Alinoor

**Purpose of Inspection**  
Inspection

**Inspection Type**  
Inspection

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status		COS	R
<b>Demonstration of Knowledge</b>			
1	IN		
Certification by accredited program, compliance with Code, or correct responses			
<b>Employee Health</b>			
2	IN		
Management awareness; policy present			
3	IN		
Proper use of reporting; restriction & exclusion			
<b>Good Hygienic Practices</b>			
4	IN		
Proper eating, tasting, drinking, or tobacco use			
5	IN		
No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hazards</b>			
6	IN		
Hands clean & properly washed			
7	IN		
No bare hand contact with RTE foods or approved alternate method properly followed			
8	OUT		X
Adequate handwashing facilities supplied & accessible			
<b>Approved Source</b>			
9	IN		
Food obtained from approved source			
10	IN		
Food received at proper temperature			
11	IN		
Food in good condition, safe, & unadulterated			
12	IN		
Required records available: shellstock tags, parasite destruction			
<b>Protection From Contamination</b>			
13	IN		
Food separated & protected			
14	IN		
Food-contact surfaces: cleaned & sanitized			
15	IN		
Proper disposition of returned, previously served, reconditioned, & unsafe food			

Compliance Status		COS	R
<b>Potentially Hazardous Food Time/Temperature</b>			
16	IN		
Proper cooking time & temperature			
17	IN		
Proper reheating procedures for hot holding			
18	IN		
Proper cooling time & temperature			
19	IN		
Proper hot holding temperature			
20	OUT		X
Proper cold holding temperature			
21	IN		
Proper date marking & disposition			
22	IN		
Time as a public health control; procedures & record			
<b>Consumer Advisory</b>			
23	IN		
Consumer advisory provided for raw or undercooked foods			
<b>Highly Susceptible Population</b>			
24	IN		
Pasteurized foods used; prohibited foods not offered			
<b>Chemical</b>			
25	IN		
Food additives: approved & properly used			
26	IN		
Toxic substances properly identified, stored & used			
<b>Conformance with Approved Procedure</b>			
27	IN		
Compliance with variance, specialized process, & HACCP plan			

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

**GOOD RETAIL PRACTICES**

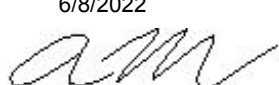
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status		COS	R
<b>Safe Food and Water</b>			
28	IN		
Pasteurized eggs used where required			
29	IN		
Water & ice from approved source			
30	IN		
Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>			
31	IN		
Proper cooling methods used; adequate equipment for temperature control			
32	IN		
Plant food properly cooked for hot holding			
33	IN		
Approved thawing methods used			
34	IN		
Thermometer provided & accurate			
<b>Food Identification</b>			
35	IN		
Food properly labeled; original container			
<b>Prevention of Food Contamination</b>			
36	OUT		
Insects, rodents & animals not present; no unauthorized persons			
37	IN		
Contamination prevented during food preparation, storage & display			
38	OUT		
Personal cleanliness			
39	IN		
Wiping cloths: properly used & stored			
40	IN		
Washing fruit & vegetables			
<b>Proper Use of Utensils</b>			
41	IN		
In-use utensils: properly stored			

Compliance Status		COS	R
<b>Proper Use of Utensils</b>			
42	IN		
Utensils, equipment & linens: properly stored, dried & handled			
43	IN		
Single-use & single-service articles: properly stored & used			
44	IN		
Gloves used properly			
<b>Utensils, Equipment and Vending</b>			
45	OUT		
Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
46	OUT		
Warewashing facilities: installed, maintained, & used; test strips			
47	OUT		
Non-food contact surfaces clean			
<b>Physical Facilities</b>			
48	IN		
Hot & cold water available; adequate pressure			
49	IN		
Plumbing installed; proper backflow devices			
50	IN		
Sewage & waste water properly disposed			
51	IN		
Toilet facilities: properly constructed, supplied, & cleaned			
52	IN		
Garbage & refuse properly disposed; facilities maintained			
53	IN		
Physical facilities installed, maintained, & clean			
54	IN		
Adequate ventilation & lighting; designated areas used			
<b>Philadelphia Ordinances</b>			
56	IN		
Person in Control of premises has not posted "No Smoking" signs.			
56+	IN		
Philadelphia Ordinances			

**Person in Charge (Signature)**

Name: Farid Alinoor A82176 Exp. 6/8/2022 Date: 07/07/2020



**Inspector (Signature)** Alexandria McNamara (215) 685-2948 Date: 07/07/2020



## Food Facility Inspection Report

**Philadelphia Dept of Health/Office of Food Protection**  
**1900 N. 20th St.,**  
**www.phila.gov/health/foodprotection/foodsafetyreports.html**

No. of Risk Factor/Intervention Violations 2 Date 07/07/2020  
 No. of Repeat Risk Factor/Intervention Violations 0 Time In 12:10 PM  
 Number of Corrections 8 Time Out 01:10 PM  
**Establishment Type** Restaurant: Eat-In  
**District** 6 **Sub** 1

**Food Facility**  
 European Republic

**Address**  
 213 CHESTNUT ST 19106

**Telephone**  
 (215) 627-5500

**Establishment Type**  
 Restaurant: Eat-In

**District** 6 **Sub** 1

**Licensee**  
 European Republic Inc

**Corporate Officer**  
 Farid Alinoor

**Purpose of Inspection**  
 Inspection

**Inspection Type**  
 Inspection

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cheesecake / Closed Display Case	36.0 ° F	Sauces / Reach-In Refrigerator	38.0 ° F	Lettuce / Cold Prep Refrigerator	52.0 ° F
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	

### Food Disposal

**Food Types** **Volume** **Unit** **Pounds**

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item  
 Number

Violations cited in this report must be corrected within the time frames below.

- 8 Violation of Code: [46.941(a)-(e)] Paper towel dispenser empty at the hand wash sink in the warewashing area. Corrected On-Site. New Violation.
- 20 Violation of Code: [46.385(a)(2)] Food (lettuce) was held at 52 degrees F rather than 41 degrees F or below as required in the cold prep refrigeration unit.  
 \*No other food items in this refrigeration unit are potentially hazardous.  
 \*PIC relocated lettuce to the closed display case. Corrected On-Site. New Violation.
- 36 Violation of Code: [46.922(e)(f)] Front door and back door open during time of inspection. New Violation.
- 38 Violation of Code: [46.152] Food employee observed not wearing or wearing ineffective hair restraints, such as nets, hats, or beard restraints. New Violation.
- 45 Violation of Code: [46.671] The following equipment is not NSF certified/ commercial: microwave, reach-in freezers, toaster oven New Violation.
- 46 Violation of Code: [46.634] Food facility lacks sanitizer test strips to monitor sanitizer concentration. New Violation.
- 47 Violation of Code: [46.714] Ice dispenser on the soda machine in need of cleaning. New Violation.

Summary  
 Statements


You are required under Section 6-502 of the Philadelphia Health Code to correct the violations listed as noted above. Your failure to correct these violations may result in the revocation of your health license and other legal action. Reinstatement of a revoked health license will require payment of another license fee. An appeal to these orders may be made to the Board of License and Inspection Review, Municipal Services Building, 1401 JFK Boulevard Philadelphia, PA 19102-1617

**Person in Charge (Signature)** Farid Alinoor A82176 Exp. 6/8/2022

**Date:** 07/07/2020

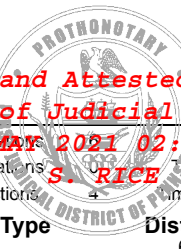
**Inspector (Signature)** Alexandria McNamara (215) 685-2948

**Date:** 07/07/2020



# Food Facility Inspection Report

Filed and Attested by the  
Office of Judicial Records



**Philadelphia Dept of Health/Office of Food Protection**  
**1900 N. 20th St.,**  
[www.phila.gov/health/foodprotection/foodsafetyreports.html](http://www.phila.gov/health/foodprotection/foodsafetyreports.html)

**Food Facility**      **Address**      **Telephone**

Fork/High Street Restaurant      306 MARKET ST 19106      (215) 625-9425

No. of Risk Factor/Intervention Violations: **13**      Date: **01/29/2020**

No. of Repeat Risk Factor/Intervention Violations: **5**      Time In: **05:10 PM**

Number of Corrections: **4**      Time Out: **08:15 PM**

**Establishment Type**      **District**      **Sub**

Restaurant: Eat-In      6      1

**Licensee**  
Yin & Gang, LLP

**Corporate Officer**  
Ellen Yin

**Purpose of Inspection**  
Inspection

**Inspection Type**  
Inspection

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

IN=in compliance    OUT=not in compliance    N/O=not observed    N/A=not applicable      COS=corrected on-site during inspection    R=repeat violation

Compliance Status		COS	R
<b>Demonstration of Knowledge</b>			
1	IN		
Certification by accredited program, compliance with Code, or correct responses			
<b>Employee Health</b>			
2	IN		
Management awareness; policy present			
3	IN		
Proper use of reporting; restriction & exclusion			
<b>Good Hygienic Practices</b>			
4	IN		
Proper eating, tasting, drinking, or tobacco use			
5	IN		
No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hazards</b>			
6	IN		
Hands clean & properly washed			
7	IN		
No bare hand contact with RTE foods or approved alternate method properly followed			
8	OUT		
Adequate handwashing facilities supplied & accessible			
<b>Approved Source</b>			
9	OUT		
Food obtained from approved source			
10	IN		
Food received at proper temperature			
11	IN		
Food in good condition, safe, & unadulterated			
12	IN		
Required records available: shellstock tags, parasite destruction			
<b>Protection From Contamination</b>			
13	OUT		
Food separated & protected			
14	OUT		
Food-contact surfaces: cleaned & sanitized			
15	IN		
Proper disposition of returned, previously served, reconditioned, & unsafe food			

Compliance Status		COS	R
<b>Potentially Hazardous Food Time/Temperature</b>			
16	IN		
Proper cooking time & temperature			
17	IN		
Proper reheating procedures for hot holding			
18	IN		
Proper cooling time & temperature			
19	IN		
Proper hot holding temperature			
20	IN		
Proper cold holding temperature			
21	IN		
Proper date marking & disposition			
22	IN		
Time as a public health control; procedures & record			
<b>Consumer Advisory</b>			
23	IN		
Consumer advisory provided for raw or undercooked foods			
<b>Highly Susceptible Population</b>			
24	IN		
Pasteurized foods used; prohibited foods not offered			
<b>Chemical</b>			
25	IN		
Food additives: approved & properly used			
26	IN		
Toxic substances properly identified, stored & used			
<b>Conformance with Approved Procedure</b>			
27	OUT		
Compliance with variance, specialized process, & HACCP plan			

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

**GOOD RETAIL PRACTICES**

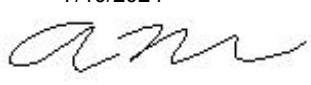
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status		COS	R
<b>Safe Food and Water</b>			
28	IN		
Pasteurized eggs used where required			
29	IN		
Water & ice from approved source			
30	IN		
Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>			
31	IN		
Proper cooling methods used; adequate equipment for temperature control			
32	IN		
Plant food properly cooked for hot holding			
33	IN		
Approved thawing methods used			
34	IN		
Thermometer provided & accurate			
<b>Food Identification</b>			
35	OUT		
Food properly labeled; original container			
<b>Prevention of Food Contamination</b>			
36	OUT		
Insects, rodents & animals not present; no unauthorized persons			
37	IN		
Contamination prevented during food preparation, storage & display			
38	IN		
Personal cleanliness			
39	IN		
Wiping cloths: properly used & stored			
40	IN		
Washing fruit & vegetables			
<b>Proper Use of Utensils</b>			
41	OUT		
In-use utensils: properly stored			


Compliance Status		COS	R
<b>Proper Use of Utensils</b>			
42	IN		
Utensils, equipment & linens: properly stored, dried & handled			
43	IN		
Single-use & single-service articles: properly stored & used			
44	IN		
Gloves used properly			
<b>Utensils, Equipment and Vending</b>			
45	IN		
Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
46	IN		
Warewashing facilities: installed, maintained, & used; test strips			
47	OUT		
Non-food contact surfaces clean			
<b>Physical Facilities</b>			
48	IN		
Hot & cold water available; adequate pressure			
49	IN		
Plumbing installed; proper backflow devices			
50	IN		
Sewage & waste water properly disposed			
51	IN		
Toilet facilities: properly constructed, supplied, & cleaned			
52	IN		
Garbage & refuse properly disposed; facilities maintained			
53	IN		
Physical facilities installed, maintained, & clean			
54	IN		
Adequate ventilation & lighting; designated areas used			
<b>Philadelphia Ordinances</b>			
56	IN		
Person in Control of premises has not posted "No Smoking" signs.			
56+	IN		
Philadelphia Ordinances			

**Person in Charge (Signature)**

Name: Allen Walski A92006 Exp. 7/10/2024      Date: 01/29/2020



**Inspector (Signature)** Alexandria McNamara (215) 685-2948      Date: 01/29/2020

 <h2 style="margin: 0;">Food Facility Inspection Report</h2>					
<b>Philadelphia Dept of Health/Office of Food Protection</b> <b>1900 N. 20th St.,</b> <a href="http://www.phila.gov/health/foodprotection/foodsafetyreports.html">www.phila.gov/health/foodprotection/foodsafetyreports.html</a>			No. of Risk Factor/Intervention Violations: 6 No. of Repeat Risk Factor/Intervention Violations: 0 Number of Corrections: 4		Date: 01/29/2020 Time In: 05:10 PM Time Out: 08:15 PM
<b>Food Facility</b> Fork/High Street Restaurant	<b>Address</b> 306 MARKET ST 19106	<b>Telephone</b> (215) 625-9425	<b>Establishment Type</b> Restaurant: Eat-In	<b>District</b> 6	<b>Sub</b> 1
<b>Licensee</b> Yin & Gang, LLP	<b>Corporate Officer</b> Ellen Yin		<b>Purpose of Inspection</b> Inspection	<b>Inspection Type</b> Inspection	

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Dough / Reach-In Refrigerator	35.0 ° F	Butter / Reach-In Refrigerator	34.0 ° F	Sauces / Reach-In Refrigerator	28.0 ° F
Chicken / Reach-In Refrigerator	28.0 ° F	Venison / Reach-In Refrigerator	30.0 ° F	Cut fruit / Cold Prep Refrigerator	35.0 ° F
Cheese / Cold Prep Refrigerator	34.0 ° F	Beef / Cold Prep Refrigerator	33.0 ° F	Eggs / Walk-In Cooler	35.0 ° F
Pork / Reach-In Refrigerator	31.0 ° F	Fish / Reach-In Refrigerator	32.0 ° F	/	/
/	/	/	/	/	/
/	/	/	/	/	/
/	/	/	/	/	/

**Food Disposal**

Food Types	Volume	Unit	Pounds
<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>			

Item Number: 8 Violation of Code: [46.941(a)-(e)] No sign or poster posted at the hand wash sink in the bar to remind food employees to wash their hands. New Violation.


Item Number: 9 Violation of Code: [46.215] ROP food items in refrigeration units (pork loin) is not labeled. \*PIC stated it is received from DeBragga Meats in Jersey City, NJ. \*PIC provided invoice from 1/23/2020 listing delivery of food items. New Violation.

Item Number: 13 Violation of Code: [46.301] 4-basin sink observed in the bar. 1 basin is designated for hand washing. 3-basins designated for wash, rinse, sanitize procedure for glassware. \*No splash guard between the hand wash basin and the wash, rinse, sanitize basins to protect against contamination. New Violation.

Item Number: 14 Violation of Code: [46.731] Improper set-up of wash, rinse, sanitize procedure in the bar. Sink basins were set-up as rinse, wash, sanitize. \*Proper sanitizing procedure reviewed. New Violation.

Item Number: 14 Violation of Code: [46.712] Pink slime accumulation observed on the interior of the ice machine bin. New Violation.


Item Number: 27 Violation of Code: [46.402] Facility HACCP plan for ROP is not being followed properly. \*Labeling. ROP items must be labeled with the product name, date packed, date to be discarded, and required storage temperature. \*Cold holding logs are not up to date. \*Chilling and cold holding logs for cooked ROP foods not observed. \*Maintain logs for receiving, cold holding (cooking, chilling, and cold holding logs for cooked ROP items). \*Thermometer calibration log. \*Refer to facility HACCP plan for a full list of requirements. New Violation.

**Person in Charge (Signature)** Allen Walski A92006 Exp. 7/10/2024  


**Date:** 01/29/2020

**Inspector (Signature)** Alexandria McNamara (215) 685-2948

**Date:** 01/29/2020

 <h2 style="margin: 0;">Food Facility Inspection Report</h2>					
<b>Philadelphia Dept of Health/Office of Food Protection</b> <b>1900 N. 20th St.,</b> <a href="http://www.phila.gov/health/foodprotection/foodsafetyreports.html">www.phila.gov/health/foodprotection/foodsafetyreports.html</a>			No. of Risk Factor/Intervention Violations: 6 No. of Repeat Risk Factor/Intervention Violations: 0 Number of Corrections: 4		Date: 01/29/2020 Time In: 05:10 PM Time Out: 08:15 PM
<b>Food Facility</b> Fork/High Street Restaurant	<b>Address</b> 306 MARKET ST 19106	<b>Telephone</b> (215) 625-9425	<b>Establishment Type</b> Restaurant: Eat-In	<b>District</b> 6	<b>Sub</b> 1
<b>Licensee</b> Yin & Gang, LLP	<b>Corporate Officer</b> Ellen Yin		<b>Purpose of Inspection</b> Inspection	<b>Inspection Type</b> Inspection	

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number      Violations cited in this report must be corrected within the time frames below, or as stated in section 8-405.11 of the food code.

- 35      Violation of Code: [46.282] Working bulk food ingredient storage containers are not labeled with the common name of the food. New Violation.
- 36      Violation of Code: [46.922(c)] An insect control device located in dough room area with potential to contaminate food, equipment, and / or utensils. New Violation.
- 41      Violation of Code: [46.302] Common bowls or food containers observed without handles in direct contact with bulk food ingredients. New Violation.
- 47      Violation of Code: [46.714] Floor drain in the basement prep area observed with an accumulation of food debris. New Violation.


Summary      This inspection has revealed that the establishment is not in satisfactory compliance. Corrective action is required to eliminate these violations.  
Statements      Compliance status will be assessed upon reinspection.

You are required under Section 6-502 of the Philadelphia Health Code to correct the violations listed as noted above. Your failure to correct these violations may result in the revocation of your health license and other legal action. Reinstatement of a revoked health license will require payment of another license fee. An appeal to these orders may be made to the Board of License and Inspection Review, Municipal Services Building, 1401 JFK Boulevard Philadelphia, PA 19102-1617

Person in Charge (Signature)


Name      Allen Walski A92006 Exp.  
7/10/2024

Date: 01/29/2020



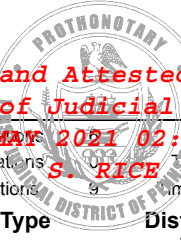
Inspector (Signature) Alexandria McNamara (215) 685-2948

Date: 01/29/2020



# Food Facility Inspection Report

Filed and Attested by the  
Office of Judicial Records



**Philadelphia Dept of Health/Office of Food Protection**  
**1930 S. Broad St.,**  
**www.phila.gov/health/foodprotection/foodsafetyreports.html**

**Food Facility**  
 La Bugambillas

**Address**  
 148 SOUTH ST 19147

**Telephone**  
 (215) 490-4672

**Establishment Type**  
 Restaurant: Eat-In

**District**  
 1

**Sub**  
 1

No. of Risk Factor/Intervention Violations: 13  
 No. of Repeat Risk Factor/Intervention Violations: 5  
 Number of Corrections: 9

Date: 05/15/2018  
 Time In: 12:00 PM  
 Time Out: 02:00 PM

**Licensee**  
 Las Bugambillas, Inc.

**Corporate Officer**  
 Carlos Molina

**Purpose of Inspection**  
 Inspection

**Inspection Type**  
 Inspection

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

**Compliance Status** |COS| R

Demonstration of Knowledge		
1	OUT	Certification by accredited program, compliance with Code, or correct responses
Employee Health		
2	IN	Management awareness; policy present
3	IN	Proper use of reporting; restriction & exclusion
Good Hygienic Practices		
4	IN	Proper eating, tasting, drinking, or tobacco use
5	IN	No discharge from eyes, nose, and mouth
Preventing Contamination by Hazards		
6	IN	Hands clean & properly washed
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed
8	IN	Adequate handwashing facilities supplied & accessible
Approved Source		
9	IN	Food obtained from approved source
10	IN	Food received at proper temperature
11	IN	Food in good condition, safe, & unadulterated
12	IN	Required records available: shellstock tags, parasite destruction
Protection From Contamination		
13	OUT	Food separated & protected
14	OUT	Food-contact surfaces: cleaned & sanitized
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food

**Compliance Status** |COS| R

Potentially Hazardous Food Time/Temperature		
16	IN	Proper cooking time & temperature
17	IN	Proper reheating procedures for hot holding
18	IN	Proper cooling time & temperature
19	OUT	Proper hot holding temperature
20	IN	Proper cold holding temperature
21	OUT	Proper date marking & disposition
22	IN	Time as a public health control; procedures & record
Consumer Advisory		
23	IN	Consumer advisory provided for raw or undercooked foods
Highly Susceptible Population		
24	IN	Pasteurized foods used; prohibited foods not offered
Chemical		
25	IN	Food additives: approved & properly used
26	OUT	Toxic substances properly identified, stored & used
Conformance with Approved Procedure		
27	IN	Compliance with variance, specialized process, & HACCP plan

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

**Compliance Status** |COS| R

Safe Food and Water		
28	IN	Pasteurized eggs used where required
29	IN	Water & ice from approved source
30	IN	Variance obtained for specialized processing methods
Food Temperature Control		
31	IN	Proper cooling methods used; adequate equipment for temperature control
32	IN	Plant food properly cooked for hot holding
33	IN	Approved thawing methods used
34	OUT	Thermometer provided & accurate
Food Identification		
35	IN	Food properly labeled; original container
Prevention of Food Contamination		
36	OUT	Insects, rodents & animals not present; no unauthorized persons
37	OUT	Contamination prevented during food preparation, storage & display
38	OUT	Personal cleanliness
39	IN	Wiping cloths: properly used & stored
40	IN	Washing fruit & vegetables
Proper Use of Utensils		
41	IN	In-use utensils: properly stored

**Compliance Status** |COS| R

Proper Use of Utensils		
42	IN	Utensils, equipment & linens: properly stored, dried & handled
43	IN	Single-use & single-service articles: properly stored & used
44	IN	Gloves used properly
Utensils, Equipment and Vending		
45	OUT	Food & non-food contact surfaces cleanable, properly designed, constructed, & used
46	IN	Warewashing facilities: installed, maintained, & used; test strips
47	OUT	Non-food contact surfaces clean
Physical Facilities		
48	IN	Hot & cold water available; adequate pressure
49	IN	Plumbing installed; proper backflow devices
50	OUT	Sewage & waste water properly disposed
51	OUT	Toilet facilities: properly constructed, supplied, & cleaned
52	IN	Garbage & refuse properly disposed; facilities maintained
53	OUT	Physical facilities installed, maintained, & clean
54	OUT	Adequate ventilation & lighting; designated areas used
Philadelphia Ordinances		
56	IN	Person in Control of premises has not posted "No Smoking" signs.
56+	IN	Philadelphia Ordinances

**Person in Charge (Signature)**

**Inspector (Signature)** Milaya Gregory (215) 685-9009

**Name** Carlos Molina A81558 exp 7/2022

**Date:** 05/15/2018

**Date:** 05/15/2018



## Food Facility Inspection Report

**Philadelphia Dept of Health/Office of Food Protection**  
**1930 S. Broad St.,**  
**www.phila.gov/health/foodprotection/foodsafetyreports.html**

No. of Risk Factor/Intervention Violations 6 Date 05/15/2018  
 No. of Repeat Risk Factor/Intervention Violations 0 Time In 12:00 PM  
 Number of Corrections 9 Time Out 02:00 PM  
**Establishment Type** Restaurant: Eat-In  
**District** 1  
**Sub** 1

**Food Facility**  
 La Bugambillas

**Address**  
 148 SOUTH ST 19147

**Telephone**  
 (215) 490-4672

**Establishment Type**  
 Restaurant: Eat-In

**District** 1  
**Sub** 1

**Licensee**  
 Las Bugambillas, Inc.

**Corporate Officer**  
 Carlos Molina

**Purpose of Inspection**  
 Inspection

**Inspection Type**  
 Inspection

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Rice / Hot-Hold Unit	121.0 ° F	Refried beans / Hot-Hold Unit	125.0 ° F	Chicken / Hot-Hold Unit	138.0 ° F
Beans / Hot-Hold Unit	142.0 ° F	Beef / Refrigerator	35.0 ° F	Salsa / Cold-Hold Unit	40.0 ° F
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	

### Food Disposal

**Food Types** **Volume** **Unit** **Pounds**

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item  
 Number

Violations cited in this report must be corrected within the time frames below.

- 1 Violation of Code: [46.102] Employee/cook food safety certification could not be verified due to the lack of ID. PIC/Owner showed with City of Philadelphia Food safety certificate and ID. Corrected On-Site. New Violation.
- 13 Violation of Code: [46.281] Drink ice observed in contact with cold plate/beverage tubing bar. Corrected On-Site. New Violation.
- 14 Violation of Code: [46.711(a)] -Residue accumulation observed inside of soda gun nozzle -Rim above ice in ice machine observed with residue accumulation Corrected On-Site. New Violation.
- 19 Violation of Code: [46.385(a)(1)] Rice and refried beans were held at 121-125 degrees F rather than 135 degrees F or above as required. Corrected On-Site. New Violation.
- 21 Violation of Code: [46.441(5)(6)] Several containers- potentially hazardous ready to eat food, prepared in the food facility was not marked with date prepared. Corrected On-Site. New Violation.
- 26 Violation of Code: [46.1021] Chemical spray oole observed stored on shelving over clean food equipment Corrected On-Site. New Violation.
- 34 Violation of Code: [46.632] Thermometers in some of the refrigeration units are not visible/maybe lacking. New Violation.
- 36 Violation of Code: [46.981(k)(l)] -Front door observed propped open without a screen - COS -Side door observed propped open without a screen New Violation.
- 37 Violation of Code: [46.321] Food/Beverage items observed not stored at least 6 inches above the floor. New Violation.
- 38 Violation of Code: [46.152] Food employees observed not wearing or wearing ineffective hair restraints, such as nets, hats, or beard restraints. New Violation.
- 45 Violation of Code: [46.671] Deep freezer lid in basement observed not in good repair New Violation.
- 45 Violation of Code: [46.521] Cloth linen observed stored in container with raw meats New Violation.
- 45 Violation of Code: [46.673] Domestic / Non NSF approved microwave observed in kitchen New Violation.
- 45 Violation of Code: [46.671] Garbage disposal observed installed on shallow handsink New Violation.
- 47 Violation of Code: [46.711(b)(c)] -Interior of two door refrigeration unit in kitchen observed with debris accumulation in sides and in gaskets. -Hood filters observed with grease accumulation New Violation.
- 50 Violation of Code: [46.863] Tube used to collect drip waste from soda gun observed lacking. New Violation.
- 51 Violation of Code: [46.882(b)] Seperate trash receptacle for sanitary napkins not observed in restroom; females New Violation.

**Person in Charge (Signature)** Carlos Molina A81558 exp 7/2022

**Date:** 05/15/2018

Inspector (Signature) Milaya Gregory (215) 685-9009

Date: 05/15/2018



## Food Facility Inspection Report

**Philadelphia Dept of Health/Office of Food Protection**  
**1930 S. Broad St.,**  
**www.phila.gov/health/foodprotection/foodsafetyreports.html**

No. of Risk Factor/Intervention Violations 6 Date 05/15/2018  
 No. of Repeat Risk Factor/Intervention Violations 0 Time In 12:00 PM  
 Number of Corrections 9 Time Out 02:00 PM

Food Facility	Address	Telephone	Establishment Type	District	Sub
La Bugambillas	148 SOUTH ST 19147	(215) 490-4672	Restaurant: Eat-In	1	1
Licensee	Corporate Officer	Purpose of Inspection	Inspection Type		
Las Bugambillas, Inc.	Carlos Molina	Inspection	Inspection		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in section 8-405.11 of the food code.
53	Violation of Code: [46.981(e)(m)] -Floor surfaces in basement, floors under dishmachine, and in kitchen on the side of single door refrigeration unit observed unclean with residues/debris. -Several empty cat food containers observed on basement floors New Violation.
53	Violation of Code: [46.921] -Cracked floor tiles observed -Hole in wall in kitchen observed New Violation.
54	Violation of Code: [46.943] Light under hood observed not working during time of inspection. New Violation.

#### Summary Statements

You are required under Section 6-502 of the Philadelphia Health Code to correct the violations listed as noted above. Your failure to correct these violations may result in the revocation of your health license and other legal action. Reinstatement of a revoked health license will require payment of another license fee. An appeal to these orders may be made to the Board of License and Inspection Review, Municipal Services Building, 1401 JFK Boulevard Philadelphia, PA 19102-1617

#### Person in Charge (Signature)

Name Carlos Molina A81558 exp 7/2022

Date: 05/15/2018

Inspector (Signature) Milaya Gregory (215) 685-9009

Date: 05/15/2018